

DINNERLY



Cheese Board with Whipped Ricotta

Prosciutto, Candied Walnuts & Rosemary Honey



30-40min



2 Servings

Let your guests graze to their hearts' content with a board that has something for everyone. This cheese is the stuff dreams are made of: a creamy, fluffy whipped ricotta that you can mix and match with prosciutto, crostini, candied walnuts, and a rosemary-infused honey. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- ¼ oz fresh rosemary
- 2 mini French rolls ²
- 2 (1 oz) walnuts ⁴
- 2 (½ oz) honey
- 4 oz ricotta ³
- 2 oz prosciutto

WHAT YOU NEED

- 1 large egg ¹
- ¼ cup sugar
- kosher salt & ground pepper
- olive oil
- milk ³

TOOLS

- hand-held electric mixer
- 2 rimmed baking sheets
- microwave

ALLERGENS

Egg (1), Wheat (2), Milk (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 300kcal, Fat 15g, Carbs 31g, Protein 13g



1. Prep ingredients

Preheat oven to 325°F with racks in the center and upper third.

Finely chop **1 teaspoon rosemary**; pick 5 whole rosemary leaves for step 4. Thinly slice **bread** lengthwise into ¼-inch slices.

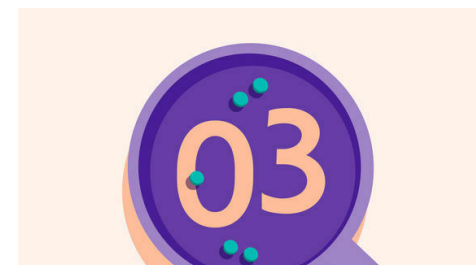
Separate **1 large egg** (see step 6!). Add egg white to a medium bowl; discard yolk or save for own use.



2. Glaze nuts & oil bread

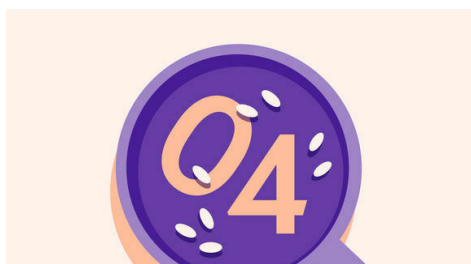
Beat **egg white** until slightly foamy. Stir in **chopped rosemary**, **¼ cup sugar**, and **½ teaspoon salt** until smooth. Fold in **walnuts** to evenly coat; transfer to a parchment-lined rimmed baking sheet with a slotted spoon, letting excess drip back into bowl.

Brush both sides of **sliced bread** with **oil**; transfer to a second baking sheet. Season with **salt** and **pepper**.



3. Bake nuts & crostini

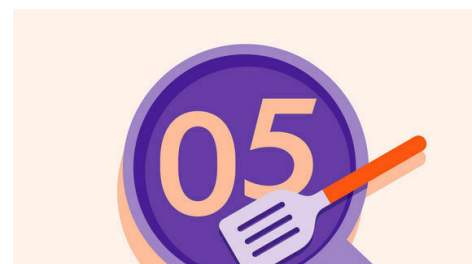
Place **walnuts** on center oven rack and **bread** on upper oven rack. Bake until walnuts are lightly toasted and golden-brown and bread is crisp and golden-brown, flipping bread halfway through cooking time, 20–25 minutes.



4. Warm honey & whip ricotta

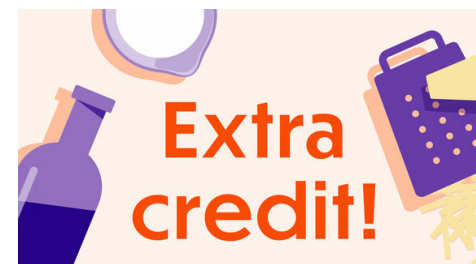
In a small microwave-safe bowl, stir to combine **all of the honey**, **whole rosemary leaves**, and **½ teaspoon water**. Microwave until honey is bubbling, about 30 seconds.

In a second small bowl, whisk to combine **ricotta**, **1 tablespoon milk**, and **¼ teaspoon each of salt and pepper** until light and airy. Transfer to a serving bowl and drizzle with **oil**.



5. Serve

On a serving plate or cutting board, arrange **prosciutto slices** and **crostini**. Serve with **whipped ricotta**, **candied walnuts**, and **rosemary honey**. Enjoy!



6. How to: Separate an egg!

One way to separate the egg yolk from the white is to crack the egg into your hand and let the white run through your fingers. If you don't like to get messy, crack the egg into a small bowl and use the shell or a spoon to scoop up the yolk. Discard the yolk or save it to make carbonara, homemade mayo, crème brûlée, or whatever you like!