



BAKED RICOTTA

STARTER OR SEMI SAVOURY DESERT

CAPE TREASURES CHILLI AND GINGER RELISH

TIME TO PREPARE

15 Min Prep

35 Min Cook

SERVINGS

2

INGREDIENTS

250g Ricotta

1 Egg

30ml Cape Treasures Chilli and Ginger Relish

Salt/Pepper

METHOD

- Pre-heat the oven to 150°C.
- Drain ricotta, add egg and season with salt and pepper.
- Place 30ml of Cape Treasures Chilli and Ginger Relish in the bottom of 2 well greased ramekins.
- Fill with the ricotta mix and bake for 35 minutes until firm.
- Serve with fresh rocket and toasted bruschetta.

Advice from the test kitchen: This dish is quick and very easy to make (its virtually fool-proof and it can be pre-assembled and kept in the fridge several hours before baking - just increase the baking time a little if baking from cold). It makes a great starter or a semi-savoury desert

(which some guests prefer). Replace the bruschetta with almond biscotti and serve with a dessert wine (like Vin Santo).