



JERNEJ KITCHEN

ROASTED CHERRY TOMATOES WITH WHIPPED RICOTTA

Roasted Cherry Tomatoes with Whipped Ricotta is the best appetizer for a hot summer evening or a fantastic barbecue side.

SERVES	8	PEOPLE (APPETIZER)
PREPARATION:	10	MINUTES
ROAST:	1	HOUR
TOTAL TIME:	1	HOUR 10 MINUTES

ROASTED TOMATOES

400 g (1 pound) cherry tomatoes
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8 garlic cloves

1 tbsp olive oil

1 tbsp balsamic vinegar

fresh basil, to serve

WHIPPED RICOTTA

500 g (17.5 oz) ricotta

1 rosemary sprig

1 tbsp olive oil

1 tsp grated lemon zest

1 tsp lemon juice, freshly squeezed

ROASTED TOMATOES

Place a rack in the middle of the oven and preheat the oven to 200 °C / 390 °F. Add the cherry tomatoes to a deep baking dish. Add the peeled garlic cloves, olive oil, and balsamic vinegar. Season with salt and pepper and toss to combine. Place in the preheated oven and roast for 1 hour at 200 °C / 390 °F.

RICOTTA

Add ricotta, rosemary, olive oil, lemon zest, and lemon juice to a bowl. Season with salt and pepper and mix using an immersion blender until creamy. Feel free to use a food chopper or food processor as well.

SERVE

Spread the whipped ricotta over a serving plate and place the roasted cherry tomatoes with all the juices on top. Sprinkle with fresh basil and serve.

TOOLS AND EQUIPEMENT Sponsored

deep baking dish
immersion blender or food
processor
bowl