



## 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