

Baked ricotta with thyme



This is one of those recipes that works both hot and cold, though isn't at its best served straight from the fridge. Feel free to add a pinch of dried chilli flakes or a little dried mint. I haven't added salt to the mix but you may wish to, depending on the age of your parmesan. The older, firmer cheeses may well be salty enough.

Serves 4

ricotta 500g

eggs 2

thyme leaves 1 tbsp

parmesan 95g, grated

Set the oven at 200C/gas mark 6. Transfer the ricotta to a mixing bowl and lightly mash it with a wooden spoon.

Break the eggs into a bowl, beat well with a fork, then fold into the ricotta with finely ground black pepper. Roughly chop the thyme leaves then mix with all but 2 tbsp of the parmesan.

Fold the thyme and parmesan into the ricotta then spoon into an oven dish. Smooth the surface then scatter the reserved grated cheese over the top.

Place the dish in the oven and bake for 30-35 minutes until the ricotta has risen and the crust is golden brown. Serve immediately with the tomatoes below.