4.78 / 35 votes

Baked Ricotta

This rich and indulgent baked ricotta is easy to make and supremely satisfying, making it perfect for entertaining.

Prep Time	Cook Time	Total Time
10 mins	25 mins	35 mins

Course: Hors d'Oeuvres Cuisine: Italian Servings: 4 servings Calories: 318

Ingredients

- [ ] Butter for the baking dish
- [ ] 425 g fresh whole-milk ricotta, (not reduced fat)
- [ ] 2 large eggs
- [ ] 100 g Parmigiano-Reggiano, grated
- [ ] A few oregano leaves, finely chopped (optional)
- [ ] 1 chile pepper, such as jalapeño or serrano, seeded and thinly sliced (optional)
- [ ] Salt and freshly ground black pepper, to taste

Instructions

1. Preheat the oven to 400°F (200°C). Butter a 2-cup baking dish.
2. Beat all the ingredients in a bowl with a fork or a standing mixer until well combined. Transfer the mixture to the baking dish and bake until golden and puffed, 25 to 30 minutes, give or take a little depending on how shallow or deep your baking dish.
3. Let cool slightly prior to serving straight from the baking dish by the generous spoonful. (Okay, so you can serve the dip hot, but honestly, it's even more spectacular when allowed to cool somewhat.)

Nutrition

Serving: 1portion | Calories: 318kcal | Carbohydrates: 4g | Protein: 24g | Fat: 23g | Saturated Fat: 14g | Monounsaturated Fat: 7g | Trans Fat: 0.01g | Cholesterol: 164mg | Sodium: 532mg | Fiber: 0.1g | Sugar: 1g