

Whipped Ricotta Dip with Honey

Prep: 5 minutes • Cook: 0 minutes

Silky whipped ricotta enriched with olive oil and finished with honey, fresh thyme, lemon zest, and cracked pepper for a bright, creamy, 5-minute appetizer.

Ingredients

- 1 cup ricotta cheese (whole milk recommended)
- 1 tablespoon extra-virgin olive oil
- 1/2 teaspoon fine sea salt
- 1 tablespoon honey
- 2 to 3 teaspoons fresh thyme leaves
- from about 1/2 lemon lemon zest (optional)
- to taste black pepper

Instructions

1. Add ricotta, olive oil, and salt to a food processor (or a mixing bowl with an electric mixer).
2. Whip until completely smooth and fluffy.
3. Spoon the whipped ricotta into a serving bowl.
4. Drizzle with honey and top with fresh thyme leaves, lemon zest (if using), and black pepper to taste.
5. Serve with warm bread, pita chips, crackers, and/or fresh vegetables.

Tags: Appetizer, Dip, Vegetarian, Gluten Free, No Cook, Quick
