

***11 N. School Street Lodi, CA 95240***

***Tel (209) 368-3033 Fax (209) 368-4420***

www.CheeseCentralLodi.com

*“Topping my list of cheeses that deserve more love than they get….”* Janet Fletcher, March, 2022

RICOTTA SALATA

Ricotta with moisture removed, brined and aged a week or two. Use as soon as possible, but it is not unusual to see a bit of surface mold, as it is a moist cheese. Just scrape it away and enjoy as usual.

Shave it into salads, grate it onto pasta with ragu or spring vegetables, or brown butter and sage. It loves asparagus, beans, peas, fennel, zucchini, beets.

SPRING/SUMMER SALAD

Dressing:

3 T olive oil

1 T fresh lemon juice

½ t anchovy paste

1 small garlic clove, grated

Salt and freshly ground pepper, to taste

Salad:

Asparagus spears, or shaved fresh zucchini

3 oz baby arugula, or spring greens

Chunk of ricotta salata

Whisk together dressing ingredients. Set aside.

Arrange greens on plates, top with asparagus or zucchini, and drizzle with dressing. With a potato peeler, shave cheese over top, and serve.



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