

A surprising, refreshing starter

that looks stunning and is made in next to no time!

Ricotta tiepida nel limone di Amalfi

Warm ricotta in an Amalfi lemon

Ingredients for 4 people

- 300 g fresh ricotta** press through a sieve, which makes it finer and creamier.
- ½ lemon, juice and zest** add the lemon juice and the grated zest.
- Salt** season to taste. A little lemon sharpness is welcome.
- 2 large lemons** halve and hollow out as described below. Cut a little peel off the rounded side
- or** so that the halves stand up.
- 4 smaller lemons** If you cannot buy large lemons, cut off only a third and hollow out the remaining two thirds.
- Fill in the ricotta mixture, put the lemons on a baking tray and set them aside.
- Leave them for half an hour at most, otherwise the ricotta turns slightly bitter.
- Make a little green «nest» to bed the lemon in: in spring agretti is ideal, in summer courgette works well, and fresh bay leaves are always a good solution.
- In season we prepare courgettes like this:**
- 200 g courgettes** cut into fine batons, sweat gently in olive oil with a hint of garlic and
- 1 clove of garlic, salt, pepper** season to taste.
- 3 tbsp olive oil**

To finish:

warm the lemon halves in the oven at 160 ° for 10 to 15 minutes.

Put the lemons on plates, arrange the greenery around them, drizzle olive oil over the ricotta.

A small hollow in the ricotta filled with olive oil looks lovely and tastes very good too!

Hollowing out the lemons:

To hollow out the lemon halves, first squeeze them, then take out the membranes with a small kitchen knife. Turn the lemon juice into a «limonata»: gently sweetened lemon water is a fine thirst-quencher, and not only in the kitchen!



VERONICA'S TIP:

When the garden is overflowing with courgettes, fill the lemons with finely sliced, sweated courgette. Sweat herbs and garlic with them as you like. As you fill in the courgette, add a little crumbled feta and cover the filling with grated Parmesan. In that case set the oven to 200 degrees. It looks lovely if you stand the lemon halves on three fresh bay leaves in the oven – their delicate scent then works its way into the lemons. Other fillings are of course conceivable: leftover risotto or spelt, enriched with a little fish – let your imagination play!