



Whipped Ricotta

with Honeycomb & Dried Apricots

A crisp shell with a marshmallow-soft centre, topped with fresh seasonal berries and finished with Mountain Mist Strawberry Honey. A beautiful Australian dessert made for celebrations, long lunches and sharing with family and friends.

SERVES 4-6 | PREP 15 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

- 250g fresh ricotta
- 2 tbsp thickened cream
- 1 tbsp Mountain Mist Wildflower Honey
- 100g Mountain Mist Natural Honeycomb, cut into bite-sized pieces
- 6 dried apricots, thinly sliced
- 2 tbsp toasted flaked almonds
- 1 tsp fresh thyme leaves
- Extra Mountain Mist Wildflower Honey for drizzling
- Freshly cracked black pepper
- Sea salt flakes
- Warm artisan sourdough or crackers, to serve

METHOD

1. Place the ricotta, cream and 1 tablespoon of slightly warmed Mountain Mist Wildflower Honey into a food processor.
2. Blend for 1–2 minutes until smooth, light and fluffy.
3. Spoon the whipped ricotta into a shallow serving bowl and create soft swirls with the back of a spoon.
4. Arrange the honeycomb pieces and sliced dried apricots over the ricotta.
5. Scatter over the toasted almonds and fresh thyme leaves.
6. Drizzle generously with additional Mountain Mist Wildflower Honey.
7. Finish with a pinch of sea salt flakes and a few cracks of black pepper.
8. Serve immediately with warm toasted sourdough or crisp artisan crackers.

MOUNTAIN MIST TIP

For an extra touch of luxury, warm the honey very gently before drizzling. It flows beautifully over the ricotta and honeycomb without melting the delicate wax cells.

Gather around the table.