

# Whipped Ricotta Dip

*Food Network Magazine*

*2 cups fresh ricotta cheese  
1/4 cup heavy cream  
zest of one lemon  
2 teaspoons chopped thyme  
salt (to taste)  
pepper (to taste)  
olive oil (to drizzle)  
pepper (to taste)  
flaky sea salt (to taste)*

In a bowl, beat the ricotta and heavy cream with a mixer until light and fluffy, about 2 minutes.

Beat in the lemon zest and thyme. Season with salt and pepper.

Drizzle with olive oil and sprinkle with pepper and sea salt.

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Per Serving (excluding unknown items): 205 Calories; 22g Fat (94.5% calories from fat); 1g Protein; 2g Carbohydrate; 0g Dietary Fiber; 82mg Cholesterol; 22mg Sodium. Exchanges: 0 Non-Fat Milk; 4 1/2 Fat.