

BAKED RICOTTA

(from [Fig Jam and Lime Cordial](#))

1 container of full-fat ricotta cheese (8 - 10 oz)
salt and pepper
1/4 cup olive oil
zest of 1 lemon
dried herbs of your choice

Drain the ricotta for a few hours in the fridge in a colander lined with cheesecloth. Meanwhile, infuse the olive oil with lemon zest, by heating it gently in a small pan over very low heat. When the oil starts to form small bubbles on the edges, turn the heat off and close the pan. After 30 minutes pass the oil through a sieve to remove the zest.

Transfer the drained ricotta to a small bowl, season it lightly with salt and pepper. Spread it on an oven-proof dish, drizzle a little of the infused oil on top (*you will not need the full amount!*), sprinkle with dried herbs and bake in a 350 F for 30 minutes, until set. Serve warm or cold with your favorite cracker or toast.