

## **BAKED RICOTTA WITH GOAT CHEESE**

*(from the Bewitching Kitchen, inspired by many sources)*

1 cup ricotta cheese (full fat)  
1 large sprig of fresh rosemary leaves, chopped  
1/2 teaspoon dried thyme  
1 Tablespoon olive oil  
grated zest of 1/2 lemon  
1/4 cup room temperature goat cheese  
pinch of crushed red pepper  
pinch of kosher salt, more to taste

Preheat the oven to 375°F.

Heat the olive oil on a small pan, add the rosemary leaves. When the leaves start to sizzle, turn the heat off, and close the pan. Let the oil infuse for 15 minutes. Remove any large pieces of rosemary from the oil, very small bits can be added to the dip.

Combine the ricotta, rosemary oil, and all other ingredients in a large bowl. Mix well, and transfer to an oven-proof dish. Bake for 20 to 25 minutes, until bubbly.

Serve right away with crackers or a nice baguette. It is also good at room temperature.