

TABLE Magazine Spring Issue Recipe

By Rhonda Schuldt, Local Goodness

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Fresh Ricotta and Chocolate Hazelnut Puffs with Mint-Infused Honey

2 eggs, divided
1 cup fresh ricotta (recipe follows)
1 teaspoon wildflower or other mild honey
1/2 cup Nutella chocolate hazelnut spread
1 package puff pastry, thawed
Mint-infused honey (recipe follows)
Confectioner's sugar (optional)

In a small bowl, beat one egg, then stir in the ricotta and honey until well combined. On a well-floured surface, roll each sheet of puff pastry into a 12"x16" rectangle and cut into 4"x4" squares (12 squares per sheet).

Place one teaspoon of Nutella in the center of each square and top with 1 or 2 teaspoons of ricotta mixture.

Starting with opposite corners, fold each square to form a triangle and press edges together with a fork to seal. Place the triangles on a baking sheet lined with parchment paper.

In a small bowl, beat the remaining egg with 1 teaspoon water to make an egg wash. Brush each triangle lightly with the wash.

Bake at 400 degrees F for 8 to 10 minutes until puffy and golden brown.

Remove from oven and let sit for 5 minutes to cool slightly. Before serving, drizzle with infused honey and sprinkle with confectioner's sugar, if desired. Serve warm or at room temperature.

Yield: 24 puffs

Fresh Ricotta:

1/2 gallon whole milk (raw or pasteurized, but not ultra-pasteurized)

1/4 teaspoon salt, optional (Can add more if not using for dessert)

3 tablespoons fresh lemon juice

Place milk in a heavy, non-reactive pot over medium heat and stir in salt. Heat until milk reaches 180 to 185 degrees F on a candy thermometer, stirring occasionally to ensure milk doesn't scald on the bottom of the pan.

Once the milk reaches temperature, remove pan from heat and immediately add lemon juice and stir. Curds should form immediately and separate from the whey, which will be clear. Cover with a dry clean cloth and let sit for a couple of hours.

Once the cheese has rested, line a colander with a double layer of damp cheesecloth. Pour or use a slotted spoon to transfer the ricotta into the cheesecloth-lined colander. Let the ricotta drain until it is the desired creamy to dry consistency – up to 2 hours. Use immediately or place in a tightly sealed container and refrigerate for up to 7 days.

Yield: 1 cup ricotta

Infused Honey:

1/2 cup wildflower or other mild honey
1 sprig fresh mint, crushed slightly

Place honey in a small saucepan and warm over medium heat for 5 minutes. Remove pan from heat and stir in crushed mint sprig. Let sit for at least 10 minutes to let the mint infuse the honey. Remove mint sprig before using.

Yield: 1/2 cup

More information about raw milk and local honey:

www.realmilk.com/where (to find local raw milk producers)

www.honey.com

www.burghbees.com