



Ricotta Basil Extra Virgin Olive Oil Spread

This easy spread has an aioli-like consistency but uses no eggs. Instead, fresh, part skim ricotta stands in lending a creamy-dreamy texture and richness.

A clove of garlic, squeeze of lemon and sprig of basil later, the spread came together magnificently. I toasted some bread and liberally slathered it with the spread.

However, it would be equally delicious as a mayonnaise replacement, a dip for crudites, or spread fresh grilled salmon.

Ingredients

1 1/2 cup part skim ricotta cheese

1/2 cup 2011 EVOO

five inch sprig of fresh basil, washed and dried

1 clove fresh garlic, smashed

1 tablespoon fresh squeezed lemon juice

1 teaspoon sea salt or to taste

Directions

Place the ingredients inside the bowl of a food processor or blender and process until creamy and smooth in consistency. Adjust seasoning and store tightly covered in the refrigerator for up to three days.