



spoon&whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | spoonandwhisk.com

Arugula, Heirloom Tomato & Whipped Ricotta Salad

Serves 4 - 6

Whipped ricotta turns this salad into a creamy, dreamy delight! Spicy arugula complements the lemon-y, smooth whipped ricotta and the ripe grape tomatoes punctuate each bite with bursts of brightness.

Salad Ingredients:

15 oz fresh ricotta cheese
1 tablespoon olive oil
1 tablespoon fresh lemon juice
1 teaspoon lemon zest
1/4 teaspoon kosher salt
6 oz arugula
Heirloom cherry tomatoes
Basil, chiffonade cut for garnishing

Vinaigrette Ingredients:

3 tablespoons olive oil
1 tablespoon white wine vinegar
Juice of half a lemon
Salt and pepper

Directions:

1. In a food processor or high-powered blender, whip the ricotta with olive oil, fresh lemon juice, lemon zest, and salt until very smooth.
2. Whisk the vinaigrette ingredients together in a small jar.
3. Toss the arugula with the vinaigrette. Spread the ricotta on a large serving plate.
4. Top the ricotta layer with arugula, heirloom cherry tomatoes, and a garnish of basil.