

BAKED WHOLE RICOTTA AND OLIVES

by **Margaret Tacey**

MINTO HEIGHTS, NEW SOUTH WALES

Baked Ricotta

Turn a whole 1kg (2 lb) ricotta onto a baking dish.

Thinly slice 3 or 4 garlic cloves and scatter over.

Crush 3 or 4 bay leaves and sprinkle over.

Throw on 1 flat teaspoon chili flakes, 1 teaspoon oregano, some thin slices of roast capsicum, S&P, half a cup grated fresh parmesan.

Drizzle about half a cup olive oil over and put in an oven about 160°C (320°F) for 2 or 3 hours or until golden brown.

For the last hour add some chopped balsamic tomatoes with juices, more parmesan or oil if needed.

Olives can be added in the last 20 minutes.

Baked Olives

Put a few handfuls of your favourite olives in a pan with some olive oil, 3 bay leaves and a few whole garlic cloves.

Rattle the pan over heat until the olives start to spit.

Add half a cup of water or white wine to pan, a grinding of pepper.

Place around ricotta or separately in the oven for 15 mins.

Use a few handfuls of your favourite olives.

