

## **BAKED BEETS WITH CHERRIES ON RICOTTA CREAM**

YOU'LL NEED THIS TO MAKE IT:

- Beets (and/or yellow beet)
- Olive oil
- Dark balsamic vinegar
- A sprig of rosemary
- A handful of cherries
- Ricotta
- Curd cheese
- Honey
- One lemon
- Salt

HERE'S HOW YOU'LL MAKE IT:

First, peel your beets and mix it with a good drizzle of olive oil, balsamic vinegar, salt and the rosemary. Now drape the beets on a baking tray or casserole dish and cook in the oven so that it is still firm to the bite. Let the beet cool down after baking.

Meanwhile, wash the cherries, cut them in half and remove the pit.

Now, mix the ricotta with two spoonful of curd cheese, a pinch of salt, a teaspoon of honey, a squeeze of lemon juice and the zest of about half a lemon.

The dish is best served on a pretty flat plate. Before, after and during the meal, a plate of fresh pasta is the perfect accompaniment for the sweet and savoury dish.