

# Baked Ricotta Dip



WITH WHITE LEMON BALSAMIC VINEGAR AND OLIO NUOVO EXTRA VIRGIN OLIVE OIL

## Ingredients

- 2 cups ricotta cheese
- 2 tsps chopped sage
- 1/2 cup White Lemon Balsamic Vinegar
- 1 baguette
- Drizzle of Olio Nuovo Extra Virgin Olive Oil
- salt and pepper to taste



## Notes

## Directions

1. Preheat oven to 350 degrees Fahrenheit
2. In a stainless-steel bowl mix the ricotta, sage, balsamic, and salt and pepper to taste.
3. Pour mixture into a large ramekin or small baking dish.
4. Bake for 15 minutes.
5. Take your baguette and cut it into 1/2 inch slices. Bake until warm.
6. Drizzle Olio Nuovo over the warm bread to serve!