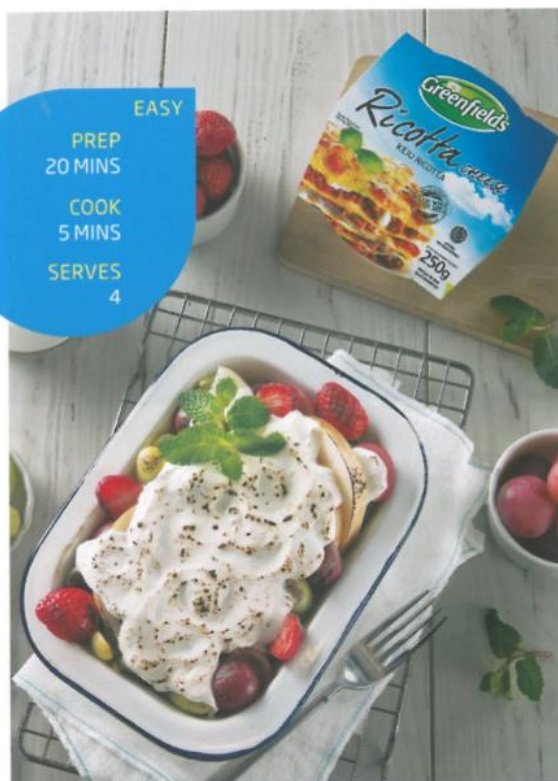




**Publication:** Food & Travel  
**Date:** April 2015 issue  
**Page:** 1 of 1



## TABLE TALK



### HOLA, RICOTTA!

From the makers of the single pasteurized Greenfields milk comes a creamy and light ricotta cheese. This newest addition to the range of dairy products is naturally rich in calcium and provides a good, healthy source of protein. Try adding it into your favourite pasta dishes, or even in smoothies and other sweet treats like the ricotta baked fruits recipe below.

Visit [www.greenfieldsmilk.com](http://www.greenfieldsmilk.com) for more information

### RICOTTA BAKED FRUITS

- 250ml vanilla yoghurt
- 200g Greenfields Ricotta Cheese
- ¼ tsp grated lemon zest
- 2 tsp fresh lemon juice
- 300g sliced fruits (we used a mix of plums, peaches, strawberries, raspberries and blueberries)
- 100g brown sugar

- 1) Preheat oven to 170C. Combine yoghurt, ricotta cheese, lemon zest, and lemon juice in a bowl.
- 2) Place cut fruits in a baking dish and pour the yoghurt and ricotta mixture over the fruits and spread well. Sprinkle the brown sugar over.
- 3) Bake in the oven for over 5-7 mins or until the brown sugar has caramelised. Serve immediately.