

Homemade Ricotta Peach Toast

Ingredients:

4 cups	Whole Milk	2 ea	Ripe Peaches, sliced
2 cups	Heavy Cream		Honey for Drizzling
3 tbsp	Fresh Squeezed Lemon Juice		Fresh Black Pepper
½ tsp	Kosher Salt		Sliced Baguette, toasted

Directions:

Line a sieve (or colander) with two layers of cheesecloth and place over a large bowl. In a large heavy saucepan, combine the milk and cream and set over medium heat. Warm the milk and cream to just a gentle boil and then turn off the heat. Add the lemon juice and give the pot one gentle stir. The curds will start to form right away so don't disturb them with too much stirring. Let sit for 5 minutes. Gently pour the mixture into the lined colander and let sit for 30 minutes to drain. Place the drained ricotta in a bowl and stir in salt. Let cool in the fridge for a few hours. When ready to serve spread a generous amount onto the sliced toasted baguette. Add sliced peaches, drizzle with honey and fresh ground black pepper to taste. Leftover ricotta will last in the fridge for 1 week.



Peaches and Cream Pie

Ingredients:

3 cups	Sliced Peeled Peaches	¾ cup	Sugar
¼ cup	Flour	¼ tsp	Nutmeg
¼ tsp	Salt		
1 ea	Unbaked Deep Dish Pie Crust		
½ pint	Whipping Cream		

Directions:

Preheat oven to 400 degrees. Mix the first 5 ingredients on a large bowl. Pour into unbaked pie crust. Pour whipping cream over the top. Bake for 45 minutes. Remove from oven and cool before serving.

