

Sugar Pumpkin Whipped Ricotta on a Gingersnap Crisp

Makes 16-24 Bites

SUGAR PUMPKIN RICOTTA INGREDIENTS

- 1 Medium sugar Pumpkin
- 2 Cups Ricotta Cheese
- 1 Tsp Canola Oil

GINGERSNAP CRISP INGREDIENTS

- 1 Stick Butter
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NOTES

Served at Eliot & Kirkland Houses as a “Delish!” dish. Delish! allows our team to present chef-crafted vegetarian tastings of creative, seasonal flavors. These flavors celebrate the fall especially through locally sourced pumpkin and molasses.

INSTRUCTIONS

1. Cut pumpkin in half and remove strings and seeds.
2. Rub with oil and roast cut side down in 275°F oven until tender.
3. Remove skin from pumpkin and puree flesh in food processor.
4. Season to taste with salt and white pepper.
5. Whip in ricotta and season to taste again
6. Store in piping bag fitted with a star tip.
7. Combine ¼ cup sugar and ¼ cup water.
8. Remove zest from orange in strips.
9. Put zest in sugar water and simmer for five minutes
10. Leave orange zest in warm sugar water for at least one hour.
11. Remove zest from sugar water.
12. Combine butter, vanilla extract, and sugar in stand mixer.
13. Mix on high until color and texture is lighter. Add in eggs.
14. Combine flour, spices, and baking soda.
15. Mix flour with butter and eggs mixture.
16. Fold candied orange zest into dough
17. Roll dough into cylinder and wrap in parchment paper
18. Store in freezer for four hours or until completely frozen.
19. Slice the dough into 1/8” thick pieces and bake in 350°F oven until lightly browned
20. Allow crisps to cool.
21. Top crisps with pumpkin ricotta mix and garnish with a fried sage leaf.