

Baked Vanilla Ricotta

Servings: 4-6

Prep Time: 15min + cooling

Cook Time: 45min



Ingredients

- melted butter, for brushing
- 300g ricotta
- 60ml castor sugar
- 1 egg, lightly whisked
- 60ml vanilla yoghurt
- 5ml vanilla essence
- 2 handfuls mixed berries
- 45ml honey
- 8 small croissants, warmed

Directions

1. Preheat oven to 160°C and grease a 500ml heatproof mould with melted butter.
2. Mix the ricotta and sugar until smooth. Add the egg, yoghurt and vanilla and stir until well combined.
3. Spoon into prepared mould and smooth the surface.
4. Bake for about 45 minutes or until light golden and just set. Set aside for 15 minutes before turning out onto a plate to cool completely.
5. Top the baked ricotta with berries and drizzle honey over. Serve with croissants.