THE LIGHTER PLATE METHOD

Raspberry & Lemon Baked Ricotta Pots

Light, just-set ricotta with sharp raspberries collapsing into it.



PREP	COOK	TOTAL	SERVINGS	DIFFICULTY
8 min	**17 min**	**25 min**	**2**	**EASY**

Ingredients

- 250 g ricotta
- 2 eggs
- 150 g raspberries
- 1 lemon (zest and juice)
- 2 tbsp honey
- 20 g pistachios (chopped)

Method

1. Heat the oven to 180°C / 160°C fan.
2. Beat the ricotta, eggs, lemon zest, 1 tbsp of the lemon juice and 1 tbsp of the honey together until smooth.
3. Divide between two ramekins and press two-thirds of the raspberries into the surface.
4. Bake for 15–17 minutes, until puffed at the edges and just set in the centre.
5. Top with the remaining raspberries, the pistachios and the last of the honey.

Tips & swaps

- They sink slightly as they cool, which is normal. Good warm from the oven, and just as good cold from the fridge the next day.

Storage & reheating

Keeps in the fridge for 2 days; good cold or gently warmed.

Nutrition (per serving)

KCAL	PROTEIN	CARBS	FAT	FIBRE
300	**15g**	**22g**	**17g**	**3g**

Estimated values, for guidance only. Contains: Milk, Egg, Tree nuts (pistachios).