

## **RICOTTA AND HONEY CREAM AMARETTI**

The *Amaretto* is a traditional Italian cookie made with almond paste, sugar, egg whites, and different kinds of almonds.

### **Ingredients for four people:**

400 g strawberries  
100 g amaretti  
1/2 lemon  
250 g Germani ricotta  
1 tbsp liquid honey  
100 g whip cream  
a few mint leaves for decoration

### **Preparation**

Wash strawberries, cut them in cubes and sprinkle with sugar.

Put the Amaretti in a plastic bag and crumble them up.

Wash the lemon, dry it and grate it .

In a bowl, mix the ricotta with honey, lemon skin and whip cream.

Add in the amaretti, strawberries and stir it all together. Then, pour some of the mixture in single serving cups.

Add color and taste with some mint leaves.

**SERVE AND ENJOY!**

Caseificio Germani srl  
Via Delle Vigne 2  
22020 Faloppio (Como) Italy  
Tel: 0039 031 986 385  
Fax: 0039 031 987 626  
Email: [rgermani@germaniformaggi.com](mailto:rgermani@germaniformaggi.com)