

WHIPPED RICOTTA DIP

INGREDIENTS:

- 1 cup ricotta cheese
- 1/4 cup grated Parmesan cheese
- 2 Tbsp extra-virgin olive oil
- 1 clove garlic, minced
- 1-2 Tbsp fresh lemon juice
- 1 Tbsp chopped fresh basil
- 1 Tbsp chopped fresh parsley
- 1/2 Tbsp honey (optional)
- 1/2 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper

Top with tomatoes that are heated in a pan until the burst.

WHIPPED RICOTTA DIP



INSTRUCTIONS:

1. In a medium bowl, combine the ricotta cheese, grated Parmesan cheese, olive oil, minced garlic, honey and fresh lemon juice.
2. Mix well until all the ingredients are thoroughly combined and the mixture is smooth.
3. Add the chopped fresh basil and parsley to the ricotta mixture, stirring until evenly distributed.
4. Season the dip with salt and black pepper, adjusting the amounts to suit your taste.
5. Transfer the ricotta dip to a serving dish.
6. If desired, garnish the dip with a drizzle of olive oil, a sprinkle of chopped herbs, or a dusting of grated Parmesan cheese.
7. Serve the Italian Ricotta Dip with sliced baguette, breadsticks, or vegetable crudites.



CREAMY TOMATO PENNE

INGREDIENTS:

- 1/2 pound penne pasta, uncooked (or your choice of pasta)
- 3 Tbsp unsalted butter
- 3 cloves garlic
- 1 (15 ounce) can crushed tomatoes
- 2 Tbsp tomato paste
- 1/2 cup heavy cream
- 1/2 cup grated parmesan cheese
- 1/4 tsp kosher salt
- black pepper
- 1–2 Tbsp fresh basil
- 1/2 tsp crushed red pepper flakes



CREAMY TOMATO PENNE



INSTRUCTIONS:

1. Cook penne pasta until al dente per package instructions. DO NOT FORGET A LOT OF SALT IN THE PASTA WATER! Drain and set aside.
2. Melt butter in a large skillet over medium heat. Sauté minced garlic for 1–2 minutes until fragrant.
3. Add crushed tomatoes and tomato paste to the skillet. Simmer for 5 minutes on low heat, stirring occasionally.
4. Gradually pour in heavy cream while stirring constantly. Add grated Parmesan cheese, salt, and black pepper. Stir until the cheese melts and the sauce becomes smooth and creamy.
5. Adjust seasoning to taste. Stir in crushed red pepper flakes.
6. Add cooked penne pasta to the skillet, coating it evenly with the sauce. Cook for an additional 1–2 minutes to let the pasta absorb the flavors.
7. Remove from heat. Serve the creamy tomato penne hot, garnished with additional grated Parmesan cheese and basil if desired.
8. Enjoy your delicious creamy tomato penne pasta!



Italy

Once you cook the recipes,
place your stamp in your
passport

Shopping list: ITALY

COLD:

- 1 cup ricotta cheese
- 1 cup grated Parmesan cheese
- 3 Tbsp unsalted butter
- ½ cup heavy cream

PRODUCE:

- 3 cloves garlic
- 1–2 Tbsp fresh lemon juice
- 3–4 Tbsp chopped fresh basil
- 1 Tbsp chopped fresh parsley
- 1 cup cherry Tomatoes

MISC:

- 1/2 Tbsp honey
- salt
- black pepper
- 2 Tbsp extra-virgin olive oil
- 1/2 pound penne pasta, uncooked (or your choice of pasta)
- 1 (15 ounce) can crushed tomatoes
- 2 Tbsp tomato paste
- 1/2 tsp crushed red pepper flakes
- 1 baguette