

## INGREDIENTS

4 oz	Ricotta Salata- sliced into four thin sheets
10 ea	Ramp bulbs, cleaned
1 cup	Red Beet juice
1 cup	White Wine Vinegar
½ cup	water
1 piece	lemongrass, 1"
1 ea	Star Anise
½ tsp	lavender
1 strip	orange peel, no pith
4 oz	Golden Beet Juice
4 ea	Cauliflower florets, slice each into 4 fans (16 total pieces)
2 cups	English Peas, shelled
1 gal	water
2T	sugar
2T	salt
1 gal	ice water
4 ea	Basil leaves, large
¼ cup	Roasted Salted Peanuts, shelled
1 oz	Pea shoots
	salt & pepper
	extra virgin olive oil

## GRILLED RICOTTA SALATA

*with English Peas, Pickled Ramps, Golden Beet Jus + Roasted Peanuts*



### PREP

- In a non-reactive sauce pot combine vinegar, water, lemongrass, anise, lavender and orange peel.
- Bring to boil, reduce heat and simmer for 5 min.
- Strain and pour over ramp bulbs. Add the red beet juice and set aside to cool
- Season the Ricotta Salata sheets with salt and pepper and drizzle with a small amount of olive oil
- Grill lightly on each side. (We recommend a wide hamburger spatula because the ricotta can be very delicate)
- Season the cauliflower fans with salt and pepper and sear lightly on each side until tender.
- Blanch the peas in boiling water with salt and sugar until tender.
- Shock in ice water.
- Pulse in a food processor with 1Tbl of oil until you have a chunky puree
- Season with salt and pepper
- Combine basil, 1 Tbl of oil and a pinch of salt.
- Roughly chop and set aside.

### PLATING

- Place Ricotta in center of four round plates
- Combine golden beet juice with a tablespoon of olive oil and spoon evenly around each piece of ricotta.
- Place three dollops of pea puree on each ricotta with a cauliflower fan between each.
- Drizzle basil over puree and cauliflower.
- Remove the ramp bulbs from the pickling liquid and cut in half lengthwise. Distribute evenly among the plates.
- Garnish each with peanuts and pea shoots