

CRÈME FOUETTÉE À LA RICOTTA ET AU FROMAGE DE CHEVRE/WHIPPED RICOTTA AND GOAT CHEESE FILLING

Makes approximately 1.5 cups, plenty to fill about 2 dozen appetizer size profiteroles or 2 dozen 65 mm / 2.5 inch *tartelettes* (fill about 2/3, top with veggies of choice)

- 170 g / 6 ounces whole milk ricotta
- 113 g / 4 ounces goat cheese
- 45 ml / 3 tablespoons heavy cream
- 1 to 2 tablespoons extra virgin olive oil (start with one and add more to taste)
- 2 tablespoons fresh thyme leaves or 2 teaspoons dried thyme
- 1/2 to 1 teaspoon *herbes de provence* to taste
- 2 teaspoons honey
- salt and pepper to taste
- OPT: 2 tablespoons caramelized onion

1. Blend all ingredients together in a food processor until smooth.
2. Adjust seasonings as needed.
3. Chill in a covered container until ready to use. Will keep 2-3 days.