



## PANE KIN RECOTTU DURKE

from

### Sweet Myrtle & Bitter Honey

The Mediterranean Flavors of Sardinia

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### **Pane kin Recottu Durke** *Pane carasau with sweetened ricotta*

Serves 4

- 1 cup fresh sheep's milk ricotta cheese (or other creamy ricotta cheese)
- Finely grated zest and juice of 1 lemon
- Finely grated zest and juice of 1 orange
- 4 tablespoons bitter honey
- 1 tablespoon sugar
- 1 cup mixed berries
- 2 whole sheets pane carasau
- 4 sprigs mint, leaves only, chopped
- 3 tablespoons abbamele

In a mixing bowl, gently mix the ricotta, half of the lemon zest, half of the orange zest, and 1 tablespoon of bitter honey. Mix well, cover, and set aside.

In a sauté pan, combine the lemon and orange juices with the sugar and 1 tablespoon of bitter honey over low heat. Stir until the sugar dissolves. Add the berries and remaining zests and increase heat to medium. Stir and simmer for 4 minutes, reduce heat, and keep warm.

Lightly toast the pane carasau and break each sheet into 4 pieces. Drizzle with the remaining 2 tablespoons of bitter honey.

Stir chopped mint into the sugared berry mixture. Place the pane carasau pieces on the serving plate and drizzle with the simmered berries. Top with the sweetened ricotta and finish by drizzling the abbamele over all.