



Pink Lady® apples with ricotta & bacon

Serves 4



Recipe by:
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Ingredients:

- ♥ 250g streaky bacon
- ♥ about 200g chunky ricotta
- ♥ finely grated rind of 1 lemon
- ♥ black pepper to taste
- ♥ 15-30ml (1-2 tbsp) micro herbs or small herb leaves
- ♥ 2-3 Pink Lady® apples in the skin
- ♥ extra lemon rind and micro herbs to garnish
- ♥ balsamic glaze to drizzle

Method:

1. Preheat oven to 180 °C and line a baking tray with foil. Arrange bacon on tray and roast for 15-20 minutes or until golden brown and crispy. Drain on paper towel and keep warm.
2. Meanwhile season ricotta with lemon rind and black pepper. Gently stir in the micro herbs or herb leaves.
3. Carefully slice the whole apples in very thin slices through the core, using a large, sharp knife or mandolin, if you have one. Quickly rinse slices in water and gently pat dry, to prevent them from discolouring too quickly.
4. Arrange the thin apple slices on individual plates. Spoon dollops of ricotta mixture over. Top with bacon and garnish with extra lemon rind, micro herbs and a drizzle of balsamic glaze. Add a good grind of black pepper and serve immediately.

Tip: If balsamic glaze is not available, mix equal quantities of olive oil and balsamic vinegar to drizzle over.

