



Baked Ricotta with Mushroom Confit

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes

For the Mushroom Confit:

- 1/2 cup extra-virgin olive oil
- 1/2 tsp red pepper flakes
- 2 tbsp chopped garlic
- 1 pound button mushrooms
- 1/2 cup white wine
- Salt and freshly ground pepper

For the Balsamic Brown Butter Sauce and for serving:

- 1/4 cup unsalted butter
- 1 tbsp balsamic vinegar
- Salt and freshly ground pepper
- 16 ounces ricotta
- Flaky sea salt
- 1 tbsp chopped flat-leaf parsley leaves, for garnishing
- Grilled bread or sliced baguette, for serving

To make the button mushroom confit, in a nonreactive medium pot over medium heat, combine the oil, red pepper flakes, and garlic. Cook, stirring, until the garlic is lightly toasted, 1 to 2 minutes. Add the mushrooms and wine and cover. Adjust the heat to medium-high and bring to a simmer; let cook for 5 minutes, until the mushrooms have softened. Uncover and let cook until the wine has evaporated, about 5 minutes. When the mushrooms start to sizzle and brown, remove from the heat. Stir in a few pinches of salt and pepper, taste, and keep warm until ready to serve.

To make the balsamic brown butter sauce, in a small pot, melt the butter over low heat and cook, stirring, until deep brown, about 6 minutes. Remove from the heat and let cool for 2 minutes. Add the vinegar, salt, and pepper. Taste and adjust accordingly. Keep warm.

When you're ready to serve, preheat the broiler. To serve, divide the ricotta among four small (2-cup) baking dishes or one large (2-quart) baking dish, slightly mounding the cheese in the center. Broil until browned across the top and heated all the way through, 5 to 8 minutes for the small dishes, and 14 to 20 minutes for the large baking dish. Sprinkle with the sea salt, top with the mushrooms, and drizzle each portion with a spoonful or two of the brown butter sauce. Garnish with parsley and serve with grilled bread and extra brown butter sauce on the side.

Recipe from food52