

Heart-shaped Ricotta Custard



Ingredients

2 cups ricotta cheese

1/2 cup cream

1/2 cup milk

4 eggs

4 tsp. cornstarch

2 tsp. vanilla bean paste

1/3 cup superfine sugar

Directions

Preheat oven to 350°F. Lightly grease four 6-ounce heart-shaped ramekins in a baking pan large enough to contain them all without the dishes touching each other or the sides

of pan. Place all of the ingredients into a blender and process until smooth. Transfer mixture into a spouted measuring cup and pour into prepared ramekins, dividing evenly. Place pan in oven on center rack and pour very hot water into the pan to within one-half inch of the tops of the cups. Bake 25 to 30 minutes, or until a toothpick inserted halfway between center and edge comes out clean. Immediately remove ramekins from hot water bath and place on cooling rack for 5 to 10 minutes. Refrigerate until cold, and then run knife around the inside edge of each ramekin for easy removal, inverting the custards onto decorative plates. Garnish as desired.