
RICOTTA-BUTTERMILK SPHERES

Method

1. Blend alginate and water and reserve
2. Combine Ricotta and buttermilk – blend until smooth
3. Drop spoonful of ricotta/buttermilk in alginate to set (2m).
4. Wash in water bath
5. Store in buttermilk-water mixture, refrigerated
6. Serve on tapas spoons with agave/honey and thyme

Components

Water – 500g

Sodium alginate – 2.5g

Ricotta – 100g

Buttermilk – 100g

Agave nectar or honey – as needed

Fresh thyme – as needed

Buttermilk-water mixture (50:50, for storing spheres)