



**LEMON BAKED RICOTTA (IT018)**

Available as **8 x 7 oz.**

*Rich and exotic lemon taste, with a blissfully creamy texture similar to fine cheesecake. Uncommon and in high demand, this inspired creation is made from buffalo milk whey, lemon and sugar. In the morning, this baked cheese is a wonderful with fresh fruit. After dinner, it's the perfect low carb cheesecake alternativewith raspberry sauce.*

**Wine & Grape Pairing: Riesling, Muscat**



**Italian Cheesecake**

*Create the perfect dessert for Thanksgiving this year with Lemon Baked Ricotta!*

**Ingredients:**

- 16 oz of cream cheese
- 2 packages of Lemon Baked Ricotta
- 1.5 cups of sugar
- 2 cups of plain Greek yogurt
- 3 tablespoons of cornstarch
- 3 tablespoons of flour

- 1/2 cup melted butter
- 1 teaspoon of vanilla extract
- 4 eggs
- wildberry topping

Fully blend all of the ingredients in a bowl, add mixture to cookie crust and bake in a preheated oven set to 350 degrees for 1 hour. Make sure to let the cake cool in the oven for half an hour after baking. Serve with wildberry topping & enjoy!



*A traditional fresh cheese from the Northwest Region in Italy where it is made from the highest quality pure milk. Deliciously buttery consistency, cow's milk with the look and feel of goat's cheese. Named after its small size this cheese is ideal for it to be served alone as a snack or spreading it on a cracker.*

**Wine & Grape Pairing: Noir, Concord**



**TOMINI WITH HERBS (IT019)**

Available as **6 x 150 G.**

*Marinated in oils and herbs with a creamy consistency.*



**TOMINI WITH PEPEROCINI (IT020)**

Available as **6 x 150 G.**

*Spicy, lively taste a creamy smoothness.*



**TOMINI WITH TRUFFLES (IT021)**

Available as **6 x 150 G.**

*Creamy, slightly tangy taste with an earthy aroma.*



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