



## Grilled Pears with Whipped Ricotta and Datil Bee Awesome Sweet Hot Honey

Recipe adapted from Lively Table

### Ingredients:

- 1 pear, cut into halves
- Extra Virgin Olive Oil
- ½ cup Ricotta Cheese
- 1 Tbsp DBA Sweet Hot Honey (can use Original, Peach or Key Lime flavors)
- ¼ tsp almond extract (optional)
- 1 Tbsp sliced almonds, toasted



### Method:

- 1) To make whipped ricotta cheese, add ricotta cheese, sweet hot honey, and almond extract to the bowl of a stand mixer (or use bowl and hand mixer). Beat until ricotta is smooth about 1 minute. Refrigerate mixture until ready to use.
- 2) Prepare grill making sure it is clean. Heat grill to medium heat.
- 3) Core pear and cut into halves. Lightly coat the fleshy side with extra virgin olive oil. Place flesh side down and grill, covered, for 5-10 minutes or until heated through. Remove from grill.
- 4) Divide ricotta into two dishes. Place half a pear into each dish and top with toasted almonds and drizzle with additional sweet hot honey. Serve immediately.
- 5) Also great with ice cream!