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Township, MI 48036 –

Cranberry Compote Layered with Lemon Ricotta –

2 lemons
1 naval orange
24 oz. fresh cranberries
1 ½ cups plus 3 tbl. sugar
2 pounds fresh ricotta

1. Grate zest from lemons, Cut 1 lemon in half, and squeeze juice from 1 half into saucepan, reserving remaining 1 ½ lemons for another use. Peel orange, and cut in half. Add peel to pan, and squeeze in juice from half the orange, reserving remaining half for another use. Add cranberries and 1 ½ cups sugar, and bring to a gentle simmer, stirring until sugar has dissolved. Cook until cranberries are soft and begin to burst, about 15 minutes. Let cool, and then refrigerate for 1 hour or up to overnight.
2. Combine ricotta with remaining 3 tbl. sugar and the lemon zest.
3. Remove orange peel from the compote, and discard. Set aside a few cranberries for garnish. Layer each of 6 serving cups with ¼ cup lemon ricotta, ¼ cup compote, and then ¼ cup lemon ricotta. Garnish with reserved cranberries.

Credit: Martha Stewart Living