



R I C O T T A

Ricotta Meringue



POLLY-O® RICOTTA MERINGUE

YIELD: 12 SERVINGS

INGREDIENTS	WEIGHTS	MEASURES	PROCEDURE
All-purpose flour Sugar Salt Butter, room temperature White vinegar Egg	8 oz. 6 oz. — 4 oz. 1/2 oz. 2 oz.	1 1/5 cups 3/4 cup 1 tsp. 1/2 cup 1 Tbsp. 1 each	1. For the crust, combine flour, sugar and salt in a bowl. Work in butter, vinegar and egg just until combined. Line a 10" tart pan with dough. Thoroughly score dough with a fork to prevent rising. Bake in 350° oven for 15 minutes or until golden.
Eggs Egg yolks Sugar Sugar Lemon juice POLLY-O® Impastata ricotta Lemon zest	6 oz. 2 oz. 8 1/2 oz. — 6 oz. 5 oz. —	3 each 4 each 1 1/2 cups 1 Tbsp. 3/4 cup 10 Tbsp. to taste	2. For the filling, combine yolks with 2 whole eggs and whip lightly. Whisk in 1 1/2 cups sugar, 1/2 cup lemon juice, zest and 2 Tbsp. ricotta into eggs. Pour mixture into cooled crust and bake at 350° for 15 minutes. Do not let eggs scramble. Remove tart and allow to cool completely. Combine 1/2 cup ricotta, 1 whole egg, 2 oz. lemon juice and 1 Tbsp. sugar. Pour this mixture over first layer in tart shell and return to 350° oven for 5 minutes or until slightly browned. Cool completely before cutting into 12 servings.

PROFIT ANALYSIS

Average Cost Per Serving: \$1.29

All costs are based on national averages. Your costs may vary.

Suggested Selling Price: \$6.95

Gross Profit Margin: \$5.66