

Savory Ricotta Pudding

- | | |
|--|---|
| Soft butter, for greasing
baking dish | 1 cup whole milk |
| 2 extra-large eggs | 1½ teaspoons thyme leaves |
| 1 extra-large egg yolk | 2 teaspoons kosher salt |
| 2 cups whole-milk ricotta,
drained | ¼ teaspoon freshly ground
black pepper |
| 1 cup heavy cream | 1 dried chile de arbol, thinly
sliced on the diagonal. |

Preheat the oven to 350 degrees and butter a 9-inch baking dish. Whisk together the eggs, egg yolk and ricotta in a mixing bowl. Whisk in the cream, milk, 1 teaspoon thyme, salt and pepper. The mixture will be a little lumpy.

Pour into the baking dish. Sprinkle the top with the chile and remaining ½ teaspoon thyme. Cover the dish with foil and place it in a roasting pan. Add enough tepid water to come halfway up the sides of the baking dish. Bake until the custard is just set, about 1½ hours. *Serves 8. Adapted from "Sunday Suppers at Lucques," by Suzanne Goin.*