

## 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.*