

# GASTRONOMICAL GUMS

## Herbed Baked Ricotta

500 grams ricotta  
5 grams of fine-ground dried *Eucalyptus olida* leaf  
(Bush Berry Herb)

Bake the ricotta in either ceramic ramekins or terracotta flower pots. If using flower pots the hole in the bottom needs to be covered with a small piece of baking paper and the pots put on a baking tray. Use a small electric coffee grinder to grind the leaf and sieve it through a tea strainer. Mix the ground leaf with the ricotta.

Bake until lightly brown (about half to one hour).  
180°C would be good.

Served with plain biscuits on a mixed platter with other cheeses or glazed native bushfood fruits.



## RECIPES by John King

## Wardnee Cheesecake

Crust mix:

1 cup plain flour  
100 grams ground macadamia nuts  
30 grams organic raw sugar  
40 grams butter  
30 ml macadamia nut oil

Mix the above ingredients and press into a 20cm cake pan that has a circle of baking paper in the bottom.

Cheese mix:

500 grams of your favourite ricotta cheese  
4 whole eggs  
50 grams organic raw sugar  
10 grams (approx 2tsp) fine-ground Wardnee leaf  
(*Eucalyptus staigeriana*)

Mix all of the ingredients together well.

Spread the cheese mixture on top of the crust and bake the cheesecake until firm and slightly brown. Bake at 200°C until brown (about half to one hour).

