



# Mini Fall Toast Appetizers

## Ingredients

For 1 Serving:

2 ea. Sister Schubert's® Yeast Dinner Rolls (1.5 oz.)

3 oz. whipped ricotta cheese

1 oz. sweet potatoes, roasted (1/4-inch pieces)

1/2 oz. raisins, rough chopped

1 tsp. honey, for drizzling

Whipped Ricotta (1x recipe)

1 cup ricotta cheese

1/2 Tbsp. extra virgin olive oil

1/2 tsp. lemon juice

2 Tbsp. honey

1 Tbsp. sage, fresh, finely chopped

salt & pepper to taste

For 50 Servings:

100 ea. Sister Schubert's® Yeast Dinner Rolls (1.5 oz.)

18 3/4 cups whipped ricotta cheese

3 1/4 lbs sweet potatoes, roasted (1/4-inch pieces)

3 1/4 cups raisins, rough chopped

2 cups honey, for drizzling

Whipped Ricotta (18x recipe)

16 cups ricotta cheese

8 Tbsp. extra virgin olive oil

8 tsp. lemon juice

1 1/2 cups honey

3 cups sage, fresh, finely chopped

salt & pepper to taste

## Marzetti Products



### [Sister Schubert's Yeast Dinner Rolls](#)

## Preparation

1. For the Whipped Ricotta- Combine ricotta cheese, extra virgin olive oil, lemon juice, honey and sage in a bowl and mix thoroughly with a rubber spatula until smooth. Season with salt and pepper.
2. Prepare **Sister Schubert's® Yeast Dinner Rolls** according to directions on the package.
3. Cut off two parallel ends of the roll and discard. Slice the roll vertically in 1/2 inch slices and lay slices flat.
4. Carefully spoon whipped ricotta onto the top of the slices.
5. Top ricotta with roasted sweet potatoes and raisins.
6. Drizzle appetizers with honey and garnish with sage and lemon zest if desired.