

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. craisins, 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 craisins, 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 11/2 cups honey 3 cups sage, fresh, finely chopped salt & pepper to taste

Marzetti Products



Preparation

- 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.
- 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 craisins.
- 6. Drizzle appetizers with honey and garnish with sage and lemon zest if desired.

Marzetti Company 380 Polaris Parkway, Suite 400 Westerville, Ohio 43082 www.MarzettiFoodservice.com The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

