

Goat Cheese, Ricotta, and Basil Filling

2 ½ Cups Ricotta (If it's liquidy (fresh authentic ricotta is) place it in a strainer with cheese cloth and allow the liquid to drain)

1 Cup Goat Cheese

¾ Cup Grated Parmesan Cheese (if you want a stronger flavor, use Pecorino)

¾ to 1 Cup Finely Chopped Fresh Basil

2 Egg Yolks (save egg whites for making the ravioli or torteloni)

1 Tsp. Salt

A Pinch of Pepper & Zest from Lemon Peel

Mix above ingredients, place in refrigerator until ready to use.

Can also be used as a spread, or when stuffing baked eggplant, tomatoes, zucchini, etc.