



Lavender Honey Whipped Ricotta

CREAMY ☁️ | FLORAL 🌿 | GOLDEN 🍯 | CRUNCHY 🍞

*Like ricotta having a Marilyn Monroe
moment in a flower field.*

Vibes

Where it comes from

Fresh cheeses, bread, olive oil, and honey have shared tables together across the Mediterranean for generations. Ricotta especially shows up in simple, ingredient-driven dishes where freshness and richness are allowed to speak for themselves.

What it explores

This version explores floral flavor through lavender-infused honey and airy whipped ricotta while keeping the overall feeling soft, light, and welcoming. The contrast between cool creamy cheese and crisp crostini gives the dish just enough structure and crunch to keep every bite interesting.

Vibes

Why it works

Ricotta has a mild flavor that carries aromatics beautifully without competing with them. Honey softens and rounds out the lavender while olive oil and salt keep the dish balanced firmly enough that it still feels savory instead of drifting fully into dessert territory.

Ways to play

Try swapping in whipped goat cheese, mascarpone, labneh, or whipped feta depending on where you want the dish to land. Citrus zest or a squeeze of lemon can brighten things up, while pistachios, roasted grapes, different honeys, or fresh herbs can push the whole thing in new directions.

Grandpa Bill's Lab Notes

Grandpa Bill didn't cook by recipes — he cooked by paying attention. He watched how food reacted to heat, salt, and time, and he trusted his senses more than instructions. These notes exist to capture that way of cooking: not as rules to follow, but as observations worth remembering.

Lavender is one of those ingredients that goes from “what is that?” to “why does this taste like a candle?” at alarming speed. The trick is keeping everything gentle and balanced so the floral notes feel inviting instead of overwhelming.

The Lab Notes that follow aren't meant to be exhaustive or prescriptive. They're here to highlight the moments that matter — the parts of the process where slowing down a little, or doing less on purpose, leads to better food and a calmer cook.

Grandpa Bill's Lab Notes

On the ricotta

Whole milk ricotta works best here. Lower-fat versions tend to feel grainier and less rich once whipped.

On the lavender

Culinary lavender is much stronger than most people expect. Lightly crushing the buds helps release the oils more evenly, which makes the flavor easier to control.

On the infusion

A warm infusion gives you noticeable lavender flavor in just a few minutes, while a cold infusion usually needs at least a day to really develop. Don't be afraid to let the infused honey get a little stronger than your final target since you can always mellow things back out with additional plain honey later.

Grandpa Bill's Lab Notes

On the honey

The better the honey tastes on its own, the better this dish becomes. Floral honeys work beautifully here, but even a simple local honey can make the whole thing feel special.

On the crostini

I bought crostini from a local bakery for the event because sometimes protecting your sanity is the correct culinary decision. If you want to make your own, thinly slice slightly older bread, brush it lightly with oil or butter, and broil until crisp and golden. Keep a close eye on your little bread babies because they can go from perfect to charcoal very quickly.

Ingredients

Serves 6-8 as an appetizer

Produce

- 1 lemon (optional)
- herbs or edible flowers for garnish (optional)

Dairy

- 16 oz whole milk ricotta

Pantry

- 2-3 tbsp honey
- 1/2 tsp culinary lavender
- olive oil
- salt
- black pepper

For Serving

- 1 baguette or crostini
- flaky salt

Cooking Instructions

Total Time ~ 25 min

Prep ~10 min

If infusing warm, gently heat the honey with the lavender just until fragrant, then let it steep for a few minutes. If infusing cold, combine the lavender and honey ahead of time and let the flavor slowly develop overnight while you prep everything else.

Build ~10 min

Whip the ricotta with honey, olive oil, salt, and black pepper until smooth and airy. Taste as you go so the lavender stays balanced and doesn't completely take over the room.

Finish ~5 min

Spread onto crostini or serve in a bowl alongside toasted bread. Finish with flaky salt, olive oil, extra honey, lemon zest, herbs, edible flowers, or whatever makes it feel inviting and generous.