

Look for deep red late-summer raspberries, artisanal ricotta cheese (if available), and pistachios.

Raspberry, ricotta, and chocolate parfaits

SERVES 4 | 15 MINUTES, PLUS 1 HOUR TO STAND

For the silkiest texture, use a ricotta that contains no gums, pectin, or other stabilizers. (Standard grocery-store ricotta isn't as smooth, but still tastes good.)

¾ lb. raspberries

1½ tbsp. sugar

1½ tsp. brandy or water

12 oz. (1¼ to 1½ cups) whole-milk ricotta cheese*

3 tbsp. honey

¼ tsp. vanilla extract

1½ tbsp. coarsely chopped bittersweet chocolate, plus more for garnish

1½ tbsp. coarsely chopped roasted unsalted pistachios

⅓ cup heavy cream

1. Toss berries with sugar and brandy in a bowl, mixing gently. Let stand at room temperature, stirring occasionally, until sugar dissolves and berries render some juice, about 1 hour.

2. Purée ricotta, honey, and vanilla in a food processor until very smooth. Transfer

to a bowl; stir in chocolate and pistachios
3. Whip cream to firm peaks. Gently fold into ricotta mixture.

4. Divide berries and their juices among 4 glasses. Top each with ricotta mixture. With a vegetable peeler, shave a little more chocolate over each.

**Such as Bellwether Farms (CA) or Calabro Cheese (CT).*

PER SERVING 366 CAL., 54% (196 CAL.) FROM FAT; 12 G PROTEIN; 22 G FAT (13 G SAT.); 34 G CARBO (6.1 G FIBER); 81 MG SODIUM; 71 MG CHOL. ■



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