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## Capellini with Fresh Ricotta, Roasted Garlic, Corn, and Herbs

### Ingredients

- \* 1 large head of garlic, top 1/2 inch cut off
- \* 6 tablespoons extra-virgin olive oil, divided
- \* 4 ears of fresh corn with husks
- \* 6 tablespoons fresh lemon juice
- \* 4 teaspoons grated lemon peel
- \* 8 ounces capellini
- \* 2 cups (loosely packed) mixed greens
- \* 2 cups torn radicchio leaves
- \* 1 cup fresh ricotta cheese (7 to 8 ounces) \*See Note
- \* 1/2 cup finely grated Parmesan cheese plus shaved Parmesan for garnish
- \* 1/2 cup chopped fresh parsley
- \* 1/3 cup thinly sliced fresh basil leaves
- \* 1/4 cup chopped fresh chives
- \* 1/4 cup chopped fresh dill

### Preparation

Preheat oven to 400°F. Place head of garlic on sheet of foil. Drizzle with 2 tablespoons oil; wrap foil around garlic and crimp to seal tightly. Place garlic and corn on rimmed baking sheet. Bake until corn is tender and garlic is soft, about 25 minutes for corn and 40 minutes for garlic. Cool slightly.

Squeeze garlic out of skins into large bowl; add any oil from foil. Add lemon juice, lemon peel, and 3 tablespoons oil; mash garlic, then whisk mixture. Shuck corn; cut kernels from cob and transfer to same bowl.

Meanwhile, cook pasta in pot of boiling salted water until tender but still firm to bite. Drain. Rinse with cold water; drain well. Place in medium bowl; toss with 1 tablespoon oil. Using kitchen shears, cut pasta crosswise several times.

Add pasta, greens, radicchio, ricotta, grated Parmesan, and herbs to bowl with garlic mixture; toss to coat. Season with salt and pepper. Garnish with shaved Parmesan.

### \*Note

You can use store bought ricotta cheese, but I promise making your own for this recipe is worth it. To make your own ricotta you'll need: ½ gallon buttermilk, a pot big enough to hold ½ gallon, a colander, and several layers of cheese cloth or a tea towel

heat the buttermilk over medium heat. While its heating, line your colander with the cheese cloth or tea towel and place it in your sink. When you start to see some steam rising from the pot start watching it. Around the edges you'll see the white of the milk start to turn a transparent yellow. When this is a clear separation and before the milk boils, pour everything into the cloth and that's pretty much it! The yellow liquid is the whey and it will drain out (slowly) leaving you with a wonderfully creamy ricotta cheese. You can drain it more or less depending on how thick you want your ricotta. Salt it to your liking and store in the fridge.