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# Ricotta Cheese Corn Pudding

Tarla Fallgatter, cooking class, 2017



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## Servings: 6

1. Preheat oven to 375°F.
2. Grease a 4-5 cup baking dish. Melt butter in a saute pan and saute the corn and onion until soft. Cool slightly. Whisk eggs, milk and half and half together in a medium-sized bowl. Slowly pour in cornmeal and ricotta. Add basil, sugar, salt, pepper, then the cooked corn mixture and grated cheese. Pour into baking dish and sprinkle top with Parmigiano-Reggiano cheese.
3. Place dish in a large pan and fill pan halfway up the sides of the dish with hot tap water. Bake 40-45 minutes, until top begins to brown and a knife inserted in the center comes out clean. Serve warm.

- 4 tablespoons unsalted butter
- 2 1/2 cups corn kernels (3-4 ears)
- 1/2 cup onion, chopped
- 3 large eggs
- 1/2 cup milk
- 1/2 cup half and half
- 1/4 cup cornmeal
- 1/2 cup ricotta cheese, full fat
- 2 tablespoons basil leaves, thinly sliced
- 1 1/2 teaspoons sugar
- 1 1/2 teaspoons kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/3 cup Fontina cheese, grated (or use sharp cheddar)
- 2 tablespoons Parmigiano-Reggiano cheese, grated (for top)

*Per Serving (excluding unknown items): 288 Calories; 18g Fat (54.7% calories from fat); 11g Protein; 23g Carbohydrate; 2g Dietary Fiber; 154mg Cholesterol; 595mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.*

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