

Baked Ricotta Dip with Hot Honey: A Creamy and Spicy-Sweet Appetizer

Some appetizers are simple but forgettable, while others are effortless yet unforgettable. Baked Ricotta Dip with Hot Honey falls into the second category. It transforms everyday ingredients, ricotta cheese, lemon, olive oil, honey, chili, and herbs, into a dish that feels special and crowd-pleasing. Baking brings warmth and depth, while the hot honey drizzle adds a balance of sweetness and spice. Topped with walnuts and rosemary, it looks as elegant as it tastes.

This guide will walk you through everything you need to know about this recipe: why it works, what ingredients to choose, detailed steps, pro tips, creative variations, serving strategies, and storage methods. By the end, you'll see why this appetizer deserves a permanent spot in your entertaining lineup.

Why Baked Ricotta Dip Belongs on Your Party Table

A Creamy Base with Personality

Ricotta is usually mild, but whipping and baking unlocks its hidden potential. Combined with lemon juice, zest, olive oil, salt, and pepper, the cheese takes on brightness and depth. Once baked, it develops a delicate golden crust on top while staying creamy inside. That contrast between light crust and soft center makes every bite more interesting.

An Appetizer That Impresses Without Stress

Guests love it because it tastes luxurious, and hosts love it because it takes almost no effort. Blend, bake, drizzle, and serve—that's the process. Unlike dips that require long simmering or multiple steps, this one fits neatly into your schedule. You can whip it up while prepping other snacks, and it pairs beautifully with everything from rustic bread to crisp vegetables.

Ricotta Dip with Hot Honey

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- Author: [Aaron recipes](#)
- Total Time: [30 minutes](#)
- Yield: [8 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

This Baked Ricotta Dip with Hot Honey is creamy, zesty, and slightly spicy. Whipped ricotta is baked until golden, then finished with a drizzle of hot honey, walnuts, and rosemary.

Ingredients

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- ☐ 2 cups fresh ricotta cheese
 - ☐ Zest from half a lemon
 - ☐ Juice from half a lemon
 - ☐ 1/4 teaspoon salt
 - ☐ A dash of black pepper
 - ☐ 1 tablespoon olive oil
 - ☐ 1/4 cup runny honey
 - ☐ 1 teaspoon spicy sauce
 - ☐ 1/2 teaspoon crushed chili flakes
 - ☐ 1 to 2 teaspoons freshly chopped rosemary
 - ☐ 1/4 cup walnuts, chopped
 - ☐ Crostini or crackers for serving
 - ☐ Prevent your screen from going dark
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Instructions

1. Preheat oven to 375°F (190°C).
2. Blend ricotta, lemon zest, lemon juice, olive oil, salt, and pepper until smooth and creamy.

3. Spread mixture into a shallow ovenproof dish.
4. Bake for 20 minutes until lightly golden and set.
5. Stir honey, hot sauce, and chili flakes together in a small bowl.
6. Drizzle hot honey mixture over baked ricotta.
7. Top with walnuts and rosemary. Serve warm with crostini or crackers.

Notes

Make ricotta mixture a day ahead and bake before serving. Leftovers keep for up to 2 days in the fridge. Reheat gently in the oven. Avoid freezing.

Quick 100-Word Summary: Baked Ricotta Dip with Hot Honey is a warm, creamy appetizer topped with a drizzle of sweet-spicy honey, walnuts, and rosemary. Blend ricotta with lemon, olive oil, salt, and pepper, bake until golden, then finish with hot honey and toppings. Serve with bread or vegetables for an elegant, crowd-pleasing starter that balances creaminess, spice, and crunch.

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Category: Appetizer
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1/4 cup
- **Calories:** 185
- **Sugar:** 7
- **Sodium:** 205
- **Fat:** 11
- **Saturated Fat:** 5
- **Unsaturated Fat:** 6
- **Trans Fat:** 0
- **Carbohydrates:** 12
- **Fiber:** 0.5
- **Protein:** 8
- **Cholesterol:** 30

Did you make this recipe?

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The Ingredients That Build Flavor

Building the Creamy Base

The star of the show is ricotta cheese—about two cups, or 475 grams. Whole milk ricotta produces the creamiest results, though part-skim also works if you prefer lighter texture. Lemon juice and zest brighten the base, while olive oil smooths it out and adds fruity undertones. Seasoning with salt and black pepper ensures the flavors stay lively instead of flat.

Crafting the Sweet-and-Spicy Topping

The topping transforms this dish from simple baked ricotta into something unforgettable. Honey adds sweetness and shine. Hot sauce and chili flakes bring a pleasant sting, creating hot honey that balances the mildness of the cheese. Rosemary adds a woody, aromatic finish, while walnuts deliver crunch and earthiness. Together, they hit all the notes: creamy, tangy, sweet, spicy, crunchy, and fragrant.

How to Make Baked Ricotta Dip Step by Step

Preparing and Blending the Ricotta

Start by draining ricotta briefly if it looks very wet—excess moisture can make the dip watery. Place ricotta, lemon juice, zest, olive oil, salt, and pepper in a food processor or blender. Blend on high for one to two minutes, stopping once to scrape the sides. The mixture should look smooth, fluffy, and glossy. Transfer it into a shallow ovenproof dish, spreading it evenly.

Baking and Assembling the Dish

Preheat the oven to 375°F (190°C). Bake the ricotta mixture for about 20 minutes, or until the top looks lightly golden and set. While it bakes, mix honey, chili flakes, and hot sauce in a small bowl. Once the ricotta emerges from the oven, drizzle the hot honey over the surface in swirls or zigzags. Finish with chopped walnuts and a sprinkle of rosemary. Serve warm with crostini, crackers, or vegetables.

Ricotta Dip with Hot Honey

Tips for Perfect Results Every Time

Texture and Flavor Adjustments

For a silkier base, let the ricotta sit at room temperature for 10 minutes before blending. If the dip tastes flat, add an extra pinch of salt or a few drops of lemon juice. To enrich the texture, fold in a spoonful of mascarpone or cream cheese. For lighter consistency, blend in a splash of milk. Always taste before baking—once it's in the oven, seasoning adjustments become harder.

Customizing the Heat Level

The beauty of hot honey lies in flexibility. If you want mild heat, reduce chili flakes or use a gentle hot sauce. For bold spice, increase flakes, add chili crisp, or stir in cayenne. Taste the drizzle

before pouring to adjust balance. If your guests include kids, you can split the batch—leave half plain honey and spice up the other half.

Creative Variations

Flavor Twists Worth Exploring

This recipe adapts easily to different seasons and occasions. Add roasted garlic to the base for depth, or smoked paprika for warmth. Swap walnuts for pistachios to add vibrant color, or pecans for buttery crunch. Replace rosemary with thyme or basil for a softer herbal note. During winter, try orange zest instead of lemon and scatter pomegranate seeds on top for festive flair.

Unique Serving Ideas

Think beyond dipping. Spread baked ricotta on flatbreads, top with roasted vegetables, and cut into slices for an easy appetizer pizza. Use it as a sandwich spread for roasted chicken or grilled vegetables. For brunch, spoon it on toast with a fried egg or smoked salmon. The mild, creamy base makes it a versatile canvas for creativity.

Serving Suggestions That Elevate the Dish

Presentation That Shines

Serve the dip directly in the baking dish for a rustic look or transfer it to a shallow serving bowl for a polished appearance. Always use a shallow dish, which gives more surface area for golden color and drizzled honey. Garnish with lemon zest, extra chili flakes, or fresh rosemary sprigs. Surround the bowl with crostini, crackers, breadsticks, and colorful vegetables to create a visually inviting spread.

Pairings with Food and Drinks

Baked ricotta pairs well with charcuterie, olives, and marinated artichokes. Balance richness with fresh fruit like grapes, pears, or apples. For drinks, pair with crisp white wines like Sauvignon Blanc or Pinot Grigio, or sparkling wines like Prosecco. Beer lovers can reach for a light pilsner. For non-alcoholic pairings, try sparkling water with citrus slices or herbal iced tea with mint.

Make Ahead, Storage, and Leftovers

Preparing Ahead of Time

Whip the ricotta mixture a day in advance and refrigerate it in a covered container. Bake it just before serving to keep the texture light and the top golden. The hot honey drizzle can also be made ahead and stored in a small jar until needed. Assembling right before serving ensures the best flavor and appearance.

Storing and Reheating Leftovers

Store any leftover dip in an airtight container in the refrigerator for up to two days. Reheat gently in a low oven (about 325°F/160°C) until warmed through. Avoid microwaving—it can make the texture rubbery. Freezing isn't recommended, since ricotta tends to become grainy once thawed.

Frequently Asked Questions

Can I use store-bought hot honey instead of making my own?

Yes. Store-bought hot honey saves time, but making your own allows you to adjust the heat and flavor balance exactly as you like.

What if I don't have walnuts?

Use pistachios, almonds, pecans, or even seeds like pumpkin and sunflower. They all bring crunch and work well with honey.

Can I double the recipe for a larger group?

Absolutely. Use a bigger baking dish and add a few extra minutes to the baking time. Keep the layer shallow for the best texture.

Can I make it dairy-free?

Yes, use a dairy-free ricotta made from cashews or tofu. Blend with olive oil and lemon to achieve creaminess.

Is it better served warm or cold?

Warm from the oven is best, but leftovers also taste good cold as a spread. Warm service, however, gives the drizzle more impact.

Conclusion

Baked Ricotta Dip with Hot Honey is a dish that checks every box. It's creamy, slightly tangy, warm, and comforting, yet the hot honey drizzle makes it exciting. Walnuts and rosemary add texture and fragrance, turning a simple baked cheese into an elegant appetizer. The best part? It takes minimal effort and can be adapted with countless variations.

Pair it with rustic bread, fresh vegetables, or seasonal fruit, and watch it disappear quickly from the table. Whether you're hosting a holiday gathering, a game night, or a casual dinner, this dip delivers big flavor with very little work.