

Ants on a Log with Cucumbers, Ricotta and Peas

Prepared for the Edible Academy Opening Weekend Celebration by Blue Apron

Note: This recipe is a play on the classic childhood snack of ants on a log. Instead of celery as the “log”, we are using cucumbers and instead of raisins as “ants” we are using peas. It’s important to note for NYBG that this is an early summer version, but the permutations of this are endless. As summer progresses, raw corn and cherry tomatoes and could stand in just as easily.

Ingredients:

4 Kirby Cucumbers
12 ounces English Peas
4 ounces Sugar Snap Peas
1 pound of Ricotta
2 Lemons
10 grams Chives
10 grams Parsley
5 grams Mint
Salt and Pepper, to taste
Extra Virgin Olive Oil, on hand

Disposable Piping Bag

To garnish: Herbs, Edible Flowers, Chive Blossoms

Instructions:

Heat a medium pot of salted water to boiling on high. Wash and dry the fresh produce. Halve the cucumbers lengthwise; using a spoon, scoop out and discard the seeds. Shell the English peas; discard the shells. Using a microplane, zest the lemons. Thinly slice the chives. Roughly chop the parsley leaves and stems. Pick the mint leaves off the stems; roughly chop the leaves and discard the stems.

Fill a bowl with ice water and set aside. Add the shelled english peas and sugar snap peas to the pot of boiling water and cook 2 to 3 minutes, or until bright green and slightly softened. Immediately transfer to the ice water to stop the cooking process. Once cool, drain thoroughly and pat the peas dry with paper towels.

Thinly slice the blanched sugar snap peas on an angle.

In a medium bowl, combine the ricotta, lemon zest, sliced chives, and chopped parsley and mint. Season with salt and pepper and a drizzle of olive oil. Place the ricotta mixture in a disposable piping bag.

Pipe the ricotta mixture into the seeded part of the cucumber. Top with the blanched english peas and snap peas. Garnish with any herbs (tearing before adding), flowers or chive blossoms, if desired, and a drizzle of olive oil. Enjoy!