



No Bake Ricotta Peachy Tart

Created by Executive Chef Darius Peacock, Union City School District, Union City, NJ

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Entrees

Recipe HACCP Process: #2 Same Day Service

Ingredients

Ricotta cheese, low-fat (3 qt + 1/2 cup)
Yogurt, vanilla, low-fat (3 qt + 1/2 cup)
Fresh lemon (3 each)
Graham Cracker Goldfish (3# 2 oz)
Peaches, diced, extra light syrup, canned
(3 qt + 1/2 cup)

Serving:

Meets: 2 oz. meat/meat alternate; 1/2 cup fruit;
2 grain servings

Preparation

1. Combine ricotta cheese and yogurt. Blend together.
2. Zest all lemons and then juice. Add zest and juice to the ricotta/yogurt mixture and stir until blended.
3. Crumble the graham cracker goldfish.
4. In each clear clamshell, portion 2 oz. (52 grams) of graham cracker crumbs; top with 1 cup ricotta/yogurt mixture. Finish by adding 1/2 cup diced peaches on top.
5. Hold for service at 41°F or less (CCP)

Yield:

25 Servings

Nutrients Per Serving

Calories: 840 kcal	Total Fat: 25.91 g	Saturated Fat: 10.29 g	Cholesterol: 44.26 mg	Sodium: 741.20 mg	Carbohydrate: 127.67 g
Dietary Fiber: 6.65 g	Protein: 28.12g	Vitamin A: 3652.88 IU	Vitamin C: 4.71 mg	Calcium: 116.98 mg	Iron: 5.32 mg