

PUMPKIN RICOTTA CREPES

Serves 4

1 small pumpkin
½ cup ricotta cheese
¼ cup raw agave nectar
¼ cup ground almonds
¼ cup sliced almonds
Pinch of cinnamon
Crepes

Bake the pumpkin for 20 minutes in 350 degrees oven.

When cooked, peel of the pumpkin and mix into a food processor with the ricotta, agave nectar, ground almonds and cinnamon. Poor into a bowl and add the sliced almonds.

Roll into crepes and serve.