

RASPBERRY RICOTTA MOUSSE

Ingredients

1 (425gram) container whole milk ricotta cheese (drained overnight. I wrapped it in cheesecloth and put in a strainer in the fridge)

1/2 cup raspberry jam

1 cup whipping cream

3 tablespoons Icing sugar

1 cup fresh raspberries

Directions

In a food processor, blend the ricotta cheese until light and fluffy, about 20 seconds. Add the jam and pulse until combined. Transfer to a large bowl.

In a separate bowl, using an electric hand mixer, beat the cream until thick. Add the powdered sugar and continue to beat until the cream holds stiff peaks. Make sure they are stiff! Working in batches, carefully fold the cream mixture into the ricotta mixture. Spoon the mousse into serving bowls and refrigerate for 1 hour. Garnish with fresh raspberries and serve.

(Note by Laura - I served it in small shot glasses. Putting raspberry coulis first then mousse than raspberry coulis on top.)

Recipe adapted from: www.ginadimartino.com