

# RASPBERRY-RICOTTA MOUSSE

By: Simply Creative Chef Rob Scott

## **Ingredients:**

¼ cup whole milk ricotta  
¼ cup raspberry jam  
½ cup whipping cream  
1 ½ tablespoons powdered sugar  
½ 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
- 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

Yields 4 servings