



Lemon-Raspberry Ricotta Mousse

“This dessert is light, delicious, and easy to make! It can be enjoyed as-is or as a no-bake pie filling. Try chilling it over a graham cracker crust and topping with whipped cream!”

Ingredients

15 oz ricotta cheese
Juice of 1 lemon
Zest of ½ lemon (finely grated on microplane)
1 cup of seedless raspberry jam
1 cup of heavy cream
5 tablespoons powdered sugar
1 cup raspberries
Mint for garnish (optional)

Directions

1. Blend the ricotta cheese in a food processor until light and fluffy (approximately 30 seconds).
2. Add the lemon juice, zest and jam and pulse until combined. Transfer this mixture to a bowl.
3. In another bowl, using an electric mixer, beat the cream until thick and it begins to form soft peaks.
4. Add the powdered sugar gradually and continue to beat until the cream holds stiff peaks.
5. Working in batches, carefully fold the cream mixture into the ricotta mixture.
6. Spoon into serving bowls and refrigerate for at least 1 hour.
7. Garnish with fresh raspberries and mint.

Recipe by *Family Day* Chef Melissa Buchbinder: thepinkaproncatering.blogspot.com

