

Ricotta Mousse with Bittersweet Chocolate, Pistachios, Almonds and Orange Peel

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Serve with strawberries or with crisp lace cookies.

Ingredients

- 2 tablespoons raw shelled pistachios
- 3 tablespoons slivered (not sliced) almonds
- 2 cups (12 to 14 ounces) whole-milk ricotta
- 1/2 teaspoon vanilla extract
- 1/4 cup plus 2 tablespoons Seville orange marmalade
- 1/4 cup chopped bittersweet chocolate
- Chopped candied orange peel, optional



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Directions

Preheat the oven to 350°F. Toast the pistachios and almonds on separate baking sheets until lightly colored and fragrant, 5 to 8 minutes for the pistachios and 8 to 10 minutes for the almonds. Let cool, then combine and chop coarsely.

In a food processor, puree the ricotta and vanilla just until smooth; do not over-beat. Transfer to a large bowl, cover and refrigerate until well chilled, at least 4 hours. Just before serving, stir in the marmalade.

Set aside some of the chopped nuts and chopped chocolate for garnish, then fold the remainder into the ricotta.

Divide among 4 serving dishes. Top with reserved chopped nuts and chocolate and some chopped candied orange, if desired. Serve immediately.

Serves 4