

Ricotta Mousse

1 3/4 cup heavy cream
1 pack gelatin
4 tbsp sugar
8 oz smooth ricotta

1. Heat 1/4 cup of the cream with gelatin in a non stick pan over medium-high heat, until cream comes to a boil and gelatin is completely dissolved.
2. Transfer to a large bowl, or the bowl of a stand mixer, using a rubber spatula to scrape the pan, and let cool on countertop for 10 minutes.
3. Add remaining 1 1/2 cups of heavy cream, along with 4 tablespoons of sugar, and whip (using hand mixer or stand mixer) until stiff peaks form.
4. Place ricotta in a second large bowl, and add a generous dollop of the whipped cream on top. Whisk this dollop into the ricotta. This makes the ricotta smooth, so it's easier to fold into the cream, which we're about to do... now.
5. Fold the ricotta into the whipped cream mixture so that it's evenly distributed, but not overmixed (you want it to stay nice and airy).
6. Dip your (clean) finger in and taste it. Awesome, right? And we haven't even chilled it yet! There are two ways we can go now - the pretty way, or the time saving way. If you want to go with pretty, butter six to eight 1/2-cup ramekins (the deep kind, not the flat kind), molds, or little prep bowls and distribute the mousse among them. Chill them overnight, or up to two days (maybe longer? I ate them before I could check...) and then run a sharp knife with a smooth edge around the sides to help them out if flipping them doesn't do the trick. You may also need to use this knife to smooth the shape out. Place on a plate, and decorate as you see fit. Alternatively you can just chill it overnight straight in the bowl and just give it out in scoops. I also imagine you could make an awesome cheesecake out of this... anyone care to try?
7. Pair with just about any fruit, for an especially decadent treat. Enjoy!