

Ricotta & Berry Trifle

Ingredients

- 200g raspberries
- 200g blueberries
- 200g strawberries
- 200g blackberries
- 2 cups (400g) La Casa Del Formaggio Reduced Fat Ricotta Cheese
- 1/3 cup orange juice
- 1/3 cup maple syrup
- 2 pavlova nests, crumbled
- 1 tablespoon toasted flaked almonds

Directions

1. Combine berries in medium bowl. Blend or process combined ricotta cheese, juice and maple syrup until smooth.
2. Divide a quarter of the cheese mixture among 4 x 1 cup dessert glasses, sprinkle with some of the berries.
3. Repeat layering with remaining cheese mixture and berries, finishing with berries.
4. Sprinkle the crumbled meringue and nuts over trifles. Refrigerate covered for at least 3 hours

Serves 4.