

Sweet Mascarpone & Ricotta Mousse With Fresh Berries

Ingredients

- 720g La Casa Del Formaggio Full Cream Ricotta
- 360g La Casa Del Formaggio Mascarpone
- 60g sugar
- 2 tbsps orange zest
- 1 teaspoon vanilla extract
- 450ml sweetened thick cream
- 450mls each of strawberries, raspberries & blackberries
- 8 sprigs of fresh mint

Directions

1. Process the ricotta, mascarpone and sugar until smooth and creamy. Stir in orange zest and vanilla.
2. Whip the heavy cream with icing sugar to sweeten until stiff peaks form. Gradually fold whipped cream into ricotta mixture until well combined.
3. Layer with the berries in 8 large wine glasses. Garnish with extra berries and a sprig of mint. Refrigerate at least 1 hour before serving.

Serves 8.