



Ricotta Mojito Mousse

1 cup | 250 mL 35% whipping cream

1/3 cup | 75 mL icing sugar

1 cup | 250 mL Tre Stelle® Ricotta

2 tbsp | 30 mL lime zest

1/4 cup | 60 mL fresh mint, chopped

1/4 cup | 60 mL lime juice

2 tbsp | 30 mL amber or dark rum (optional)

- 1. In a bowl, beat cream and sugar with an electric mixer for 1–2 minutes.
- 2. Add Ricotta, lime zest and mint.
- 3. Beat until mixture is stiff.
- 4. Add lime juice and rum, if desired, and beat again for 1–2 minutes.
- 5. Divide among small bowls or glasses.
- 6. Refrigerate for at least 30 minutes and serve chilled.