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The Boston Globe **Food & dining**

LET'S EAT

Recipe for cocoa ricotta mousse

By **Helene Spoto** | OCTOBER 18, 2011

Serves 4

Transform part-skim ricotta into a light, low-fat chocolaty dessert with a hint of orange juice and rind.

2 tablespoons unsweetened cocoa powder

2 tablespoons warm water

1 container (16 ounces) part-skim ricotta cheese

1 teaspoon vanilla extract

2 teaspoons grated orange rind

2 tablespoons orange juice

3 tablespoons sugar

4 strips orange rind (for garnish)

Handful fresh mint (for garnish)

1. Have on hand 4 ramekins or custard cups.

2. In a small bowl, whisk the cocoa powder and water together to make a paste;



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set aside.

3. In a food processor, combine the ricotta, vanilla, orange rind, orange juice, and sugar. Work until smooth. Add the cocoa mixture and work for 30 seconds.

Scrape down the sides once or twice and continue working until the mixture looks very smooth.

4. Spoon the mousse into the dishes and garnish with a twist of orange rind and a mint leaf.

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