

CHOCOLATE HAZELNUT RICOTTA MOUSSE

- 15 oz Galbani® Ricotta
- 6 oz Chocolate hazelnut spread
- 1/4 cup Granulated sugar
- 1/2 tsp Vanilla extract
- 1/4 cup Heavy cream or half and half
- Fresh raspberries or strawberries
- Fresh mint leaves
- 2 oz Dark chocolate, shaved

1. In a chilled glass or metal bowl, blend ricotta, chocolate hazelnut spread, sugar, vanilla, and heavy cream with a hand mixer.
2. Mix well until blended and fluffy.
3. Serve with fresh fruit, mint leaves, and shaved dark chocolate.

ADDITIONAL INFORMATION

Ingredients

[1/2 tsp Vanilla extract](#), [1/4 cup Granulated sugar](#), [1/4 cup Heavy cream or half and half](#), [15 oz Galbani® Ricotta](#), [2 oz Dark chocolate, shaved](#), [6 oz Chocolate hazelnut spread](#), [Fresh mint leaves](#), [Fresh raspberries or strawberries](#)

Course

[Desserts](#)

Cuisine

[American](#)