



## Whipped Ricotta with Candied Orange, Pistachios & Chocolate

**Serves 4**

Do not use the coarse-grained Mozzarella Fresca ricotta in this dessert as it will not produce a smooth, light texture.

- 1 pound whole-milk ricotta, preferably Calabro
- 2 tablespoons sugar
- ½ teaspoon vanilla extract
- 2 tablespoons chopped candied orange peel
- 2 tablespoons chopped bittersweet chocolate + more chocolate for garnish
- 2 tablespoons chopped pistachios
- Dark rum, to taste
- Bittersweet chocolate for garnish

**Instructions:** In a food processor, whip the ricotta, sugar and vanilla until completely smooth and

pourable, about 3 minutes. Transfer to a bowl and stir in the chopped orange peel, chocolate and pistachios. Add a few drops of dark rum. Cover and refrigerate for several hours to firm the mixture.

To serve, divide the flavored ricotta among 4 compote dishes or martini glasses. Garnish with bittersweet chocolate, either shaving it with a vegetable peeler or grating it fine with a Microplane.

**Per serving:** 295 calories, 14 g protein, 20 g carbohydrate, 18 g fat (10 g saturated), 57 mg cholesterol, 97 mg sodium, 0 fiber.