

Chocolate Ricotta Mousse

This is a super fast dessert to whip up can be ready to serve in under 10 minutes, melting the chocolate is what takes the longest 😊

INGREDIENTS

- 1** 15-ounce container ricotta (about 2 cups)
- 2** tablespoons confectioners' sugar
- 4** ounces semisweet chocolate, melted, plus more, shaved, for topping

DIRECTIONS

In a food processor, blend the ricotta, sugar, and melted chocolate until smooth.

Divide among 4 bowls and top with the shaved chocolate. (The mousse can be refrigerated until ready to serve, up to 2 days. Bring to room temperature before serving.)

Enjoy 😊