



RICOTTA MOUSSE WITH POACHED PEAR AND WALNUTS

INGREDIENTS

- 250 grams of whipping cream
- 1 bag of vanilla sugar
- 2 tablespoons of coconut powder
- 125 grams of ricotta
- 250 ml of white wine
- 2 pears
- 25 grams of walnuts
- 2 tablespoons of honey

DIRECTIONS

Beat the whipping cream with the vanilla sugar and coconut powder until stiff.

Serve the ricotta with it and whisk soft till an airy mousse. Put the mousse in the refrigerator.

Peel the pears and slice them in cubes.

Heat the wine in a saucepan and poach the pear cubes circa 10 minutes in it till they are totally soft.

Get the pears from the pan, let it to cool and boil down the cooking fluid till a syrup.

Roast the walnuts y chop them fine.

Divide the pears over 4 glasses, drip some syrup over it and serve some ricotta mousse with it.

Sprinkle with some chopped walnuts and let it to cool for 1 hour more in the refrigerator.

Sprinkle by serving with some honey and a mint leaf.

DESSERT

4 PERSONS

TIME: 1 HOUR AND 25 MINUTES

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