

Ricotta Mousse

400g <i>ricotta</i>	Process ricotta, sugar, orange blossom water, and cinnamon in a blender until smooth.
60g <i>sugar</i>	
35ml <i>orange blossom water</i>	
0.4g <i>cinnamon</i>	Sprinkle gelatin over a small amount of water and melt in the microwave.
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3.5g <i>gelatin</i>	Slowly add some of the ricotta to the gelatin to prevent clumping. Then add this mixture into the ricotta and blend until combined.
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240ml <i>heavy cream</i>	Whip heavy cream until stiff peaks form and fold under ricotta mixture.
40g <i>sugar</i>	
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1 <i>orange</i>	Divide into 8 containers and refrigerate until set.
20ml <i>lemon juice</i>	
65g <i>butter</i>	Serve with fresh fruit or warm orange syrup.
50g <i>sugar</i>	
1g <i>salt</i>	
40ml <i>Grand Manier</i>	
5ml <i>orange bitters</i>	
	For the syrup, zest and juice one orange. Add lemon juice, butter, sugar, and salt. Bring to a boil. Then add Grand Marnier and flambé to burn off all alcohol. Take off heat and add orange bitters.