Colce Con Ricotta E Caffe - Coffee and Ricotta Dessert

Serves
6

Ingredients
1 1/4 lbs. whole milk Ricotta cheese, well drained
1/2 cup whole milk
4 tsp. sugar
3/4 cups espresso coffee, room temperature
5 almond biscotti cookies. Small sized can be used.
Chocolate coffee beans to garnish
Whipped cream
Amaretto de Sarrono liquor

Preparation Instructions

In a food processor with plastic blade, place ricotta cheese, milk, and sugar with espresso coffee. Mix all until smooth and creamy. Drizzle Amaretto liquor over the biscotti, add cookies and pulse a few seconds more. Spoon into small bowls or dessert cups. Place a dollop of fresh whipped cream on top and garnish with a few chocolate coffee beans and crumbed almond biscotti. Served chilled.

You can also make like a parfait. On the bottom of the glass start with Ricotta mixture, then whipped cream, then crushed biscotti then repeat until filled. Garnish with chocolate coffee beans and one biscotti cookie.