

## Ricotta Mousse

Once upon a cheese Ricotta "Novella"  
Wild Atlantic foraged rock samphire

### Method

- put your ricotta into a bowl and crash it roughly with a fork
- get a little bunch of your rock samphire , pick the leaf and chop them finely
- add into the bowl where you previously crashed the ricotta
- get a whipper and start to mix all until the ricotta is creamy and smooth (1 minute generally)
- now your mousse is ready
- put the mousse in a piping bag and squeeze it into a glass
- finish with a small bunch of rock samphire on top of it

TIP: The ricotta join perfectly with any kind of flavour savoury or sweet,  
So instead of the rock samphire, I will suggest to try honey and walnuts for an indulgent  
dessert, ready in 5 minutes