

Choc-cherry & Ricotta Trifles



Serves 4

Prep 15 mins

No cook

Easy

Ingredients

300g packet frozen cherries, thawed, halved (see note below)
2 tablespoons fresh orange juice
1/2 teaspoon ground cinnamon
45g pure icing sugar
350g low-fat ricotta
1/2 teaspoon vanilla bean paste
20g dark chocolate, finely grated

1. Combine the cherries, orange juice, cinnamon and 1 tablespoon of the icing sugar in a bowl. Set aside for 5 minutes to macerate.
2. Meanwhile, place the ricotta, vanilla bean paste, two-thirds of the chocolate and the remaining icing sugar in a bowl and stir until well combined.
3. Divide half the cherry mixture among serving glasses. Top with half the ricotta mixture. Repeat with remaining cherry mixture and ricotta mixture. Top with the remaining chocolate.
4. **Note:** If frozen cherries are unavailable, use frozen raspberries.