

INDIVIDUAL RICOTTA CAKES WITH MOCHA SAUCE FOR 6
Makes 6 cakes

RICOTTA CAKES:

Measure	Weight	Ingredient
-	1 lb.	whole milk ricotta cheese— Polly-O
3 each	5 oz.	eggs, separated
1 Tbsp	0.25 oz.	all-purpose flour
1/3 cup	2.5 oz	sugar
1 each	-	oranges, zested
1 each	-	lemons, zested
1 tsp	-	vanilla
¼ tsp	-	ground cinnamon
2 tsp		finely crushed NABISCO Vanilla Wafers
Pinch	-	salt
As needed	-	additional finely crushed NABISCO Vanilla Wafers
-	-	

MOCHA SAUCE:

Measure	Weight	Ingredient
-	1 oz.	70% Cote d’Or Chocolate
2 Tbsp	1 oz	Brewed double-strength GEVALIA Kona Coffee
1 tsp.	-	sugar
1 Tbsp.	½ oz.	butter
½ tsp	-	vanilla

For RICOTTA CAKES:

Place ricotta cheese and egg yolks in food processor. Pulse until smooth. Transfer mixture to large bowl. Shake flour over mixture. Gently fold in along with sugar, orange and lemon zest, vanilla, cinnamon and Vanilla Wafer crumbs.

Beat egg whites with salt until semi-stiff peaks form. Fold one-fourth of the egg whites into cheese mixture. Fold in remaining egg whites.

Spoon mixture into 6 individual ramekins, which have been buttered and coated with additional finely crushed Vanilla Wafer Crumbs. Place on a sheet pan.

Bake in preheated 325°F- oven for about 15 -20 minutes, or until wooden pick inserted near center comes out clean. DO NOT OVERBAKE. Cool to lukewarm on wire racks.

For MOCHA SAUCE:

Microwave chocolate and coffee in microwavable bowl on HIGH 20 to 30 seconds; stir until chocolate is completely melted.

Add sugar; mix well. Microwave 10 to 20 seconds. Add butter and vanilla; stir until butter is completely melted and mixture is well blended. Serve warm.

For each serving:

Spoon 2 Tbsp. of the Mocha Sauce onto serving plate. Place 1 cake over sauce.