

# Strawberry In Mounded Cream

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1 cup ricotta cheese	1 8-oz pkg cream cheese, soft
¼ cup confectioners' sugar	1 tsps. vanilla
1 Tbs. fresh lemon juice	½ cup heavy cream, whipped
1 pint strawberries, washed, hulled & Quartered	1 Tbs. orange-flavored liquor
Granulated sugar to taste	Curraco, Grand Marnier
1 pint whole strawberries, washed and hulled	

In blender or food processor, place ricotta, cream cheese, confectioners' sugar, vanilla, and lemon juice; process until well blended. Add cream; continue to blend until thick and creamy. Mound in center of serving plate; make an indentation in center large enough to hold quartered strawberries. Cover lightly with plastic and refrigerate for 2 hours or until very firm. Meanwhile, place quartered strawberries in bowl; add orange-flavored liquor and granulated sugar to taste. Toss and refrigerate, covered. Just before serving, place quartered strawberries in indentation of cheese mold. Surround base with the whole berries sprinkled lightly with granulated sugar for extra sweetness.