

Frozen Limoncello Ricotta Cream Cups: Light, Tangy & Refreshing

Frozen Limoncello Ricotta Cream Cups: Your Zesty, Refreshing Summer Escape!



TIME

5-10 min

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ChefManiac

INGREDIENTS

1 cup ricotta cheese (whole milk ricotta recommended for creaminess)
1/2 cup powdered sugar (confectioners' sugar)
1/4 cup limoncello (Italian lemon liqueur)
1 teaspoon vanilla extract
Zest of 1 lemon (freshly zested for maximum fragrance)
1/2 cup heavy cream, very cold
Fresh berries for topping (optional, like raspberries, blueberries, or sliced strawberries)
Mint leaves for garnish (optional)

Swaps and Notes:

Ricotta Cheese: Whole milk ricotta will give the creamiest, richest result. If using part-skim, the texture might be slightly less decadent.

Limoncello: This Italian lemon liqueur is essential for the authentic flavor. Do not substitute.

Lemon Zest: Fresh lemon zest provides an intense burst of lemon oil and aroma that dried zest cannot replicate.

Heavy Cream: Ensure your heavy cream is very cold before whipping for the best results.

Sweetness Adjustment: Adjust the powdered sugar to your preference. If you prefer a tarter dessert, you can slightly reduce it.

Toppings: Fresh berries and mint add not just beauty but also a refreshing counterpoint to the creamy dessert.

Directions:

Prepare Ricotta Mixture: Start by grabbing a medium mixing bowl. Combine the ricotta cheese, powdered sugar, limoncello, vanilla extract, and the fragrant lemon zest. Mix it all together with a whisk or spatula until you achieve a smooth and creamy consistency that makes your taste buds tingle!

Whip Heavy Cream: In another separate, chilled bowl, whip the cold heavy cream using an electric mixer (handheld or stand mixer) until soft peaks form. This part is like magic!

Fold Cream into Ricotta: Take your time and gently fold the whipped cream into the ricotta mixture, being extra careful not to deflate that lovely whipped cream. Use a spatula and fold until just combined and airy.

Spoon into Cups: Once they're buddies, spoon the dreamy mixture evenly into small cups or ramekins, filling them up about three-quarters full. Small dessert glasses or shot glasses also work wonderfully for individual servings.

Freeze: Cover the cups tightly with plastic wrap and pop them in the freezer for at least 4 hours. They need to firm up and chill out completely before serving, ensuring they reach that delightful frozen, yet creamy consistency.

Serve & Garnish: When you're ready to impress your guests (or treat yourself!), take the cups out of the freezer and let them sit at room temperature for a few minutes (5-10 minutes) to soften just a touch. This makes them easier to spoon and enjoy. Top with fresh berries and mint leaves if you're feeling fancy, and there you have it-deliciously refreshing Frozen Limoncello Ricotta Cream Cups to savor!

Tips for Success:

Cold Heavy Cream & Bowl: For best results when whipping cream, ensure both the heavy cream and your mixing bowl (and whisk attachment if using a stand mixer) are very cold. You can chill the bowl in the freezer for 10-15 minutes beforehand.

Gentle Folding: When combining the whipped cream with the ricotta mixture, fold gently to maintain the airy texture. Don't overmix.

Chilling Time: The 4-hour minimum freeze time is important for the cups to fully set. Overnight is even better.

Serve Slightly Softened: Taking them out of the freezer a few minutes before serving allows them to soften just enough to be perfectly creamy, not rock-hard.

Portion Size: Small cups are perfect as these are rich and satisfying.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another fun and sweet no-bake treat, check out my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#).

If you're a fan of quick and incredibly easy no-bake desserts, don't miss my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#).

For a fun, sweet sipper that's perfect for parties, my [The Slippery Drank Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#) is a fantastic choice.

Final Thoughts:

DIRECTIONS

1. **Making these :** Frozen Limoncello Ricotta Cream Cups is a straightforward no-bake process, mostly involving mixing and chilling!
2. **Prepare : Ricotta Mixture:** Start by grabbing a medium mixing bowl. Combine the ricotta cheese, powdered sugar, limoncello, vanilla extract, and the fragrant lemon zest. Mix it all together with a whisk or spatula until you achieve a smooth and creamy consistency that makes your taste buds tingle!
3. **Whip : Heavy Cream:** In another separate, chilled bowl, whip the cold heavy cream using an electric mixer (handheld or stand mixer) until soft peaks form. This part is like magic!
4. **Fold : Cream into Ricotta:** Take your time and gently fold the whipped cream into the ricotta mixture, being extra careful not to deflate that lovely whipped cream. Use a spatula and fold until just combined and airy.
5. **Spoon into : Cups:** Once they're buddies, spoon the dreamy mixture evenly into small cups or ramekins, filling them up about three-quarters full. Small dessert glasses or shot glasses also work wonderfully for individual servings.
6. **Freeze:** Cover the cups tightly with plastic wrap and pop them in the freezer for at least 4 hours. They need to firm up and chill out completely before serving, ensuring they reach that delightful frozen, yet creamy consistency.
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makes them easier to spoon and enjoy. Top with fresh berries and mint leaves if you're feeling fancy, and there you have it-deliciously refreshing Frozen Limoncello Ricotta Cream Cups to savor!

8. **Tips for Success: Cold Heavy Cream & Bowl:** For best results when whipping cream, ensure both the heavy cream and your mixing bowl (and whisk attachment if using a stand mixer) are very cold. You can chill the bowl in the freezer for 10-15 minutes beforehand.
9. **Gentle : Folding:** When combining the whipped cream with the ricotta mixture, fold gently to maintain the airy texture. Don't overmix.
10. **Chilling : Time:** The 4-hour minimum freeze time is important for the cups to fully set. Overnight is even better.
11. **Serve : Slightly Softened:** Taking them out of the freezer a few minutes before serving allows them to soften just enough to be perfectly creamy, not rock-hard.
12. **Portion : Size:** Small cups are perfect as these are rich and satisfying.
13. **Serving Suggestions and Pairings:** These Frozen Limoncello Ricotta Cream Cups are perfect as a light, refreshing dessert after any meal, especially Italian-inspired ones. They're fantastic for summer gatherings, garden parties, baby showers, or just as a delightful treat on a warm evening. They pair beautifully with a light, crisp white wine, a sparkling water with a twist of lemon, or even a simple cup of coffee. For other refreshing no-bake summer treats, consider my [This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#) or my vibrant [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).
14. **Storage and Leftover Tips:** Store any leftover Frozen Limoncello Ricotta Cream Cups tightly covered with plastic wrap in the freezer for up to 2 weeks. For best quality, consume within the first week. When ready to enjoy, let them sit at room temperature for 5-10 minutes to soften slightly before serving.
15. **More Recipes You Will Love:** If you loved the refreshing, no-bake, and elegant nature of these cream cups, here are a few more delightful dessert and drink recipes that I think you'll absolutely love:
16. For another fun and sweet no-bake treat, check out my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#).
17. If you're a fan of quick and incredibly easy no-bake desserts, don't miss my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#).
18. For a fun, sweet sipper that's perfect for parties, my [The Slippery Drink Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#) is a fantastic choice.
19. **Final Thoughts:** These Frozen Limoncello Ricotta Cream Cups are a true gem for summer entertaining or simply treating yourself. They're light, tangy, sweet, and unbelievably refreshing - a perfect little burst of sunshine in every spoonful. Give them a try, and let their delightful flavors brighten your day!
20. What's your go-to refreshing dessert when the weather

gets warm? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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Limoncello: This Italian lemon liqueur is essential for the authentic flavor.

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/frozen-limoncello-ricotta-cream-cups-light-tangy-refreshing/>