Red-Pepper Mousse

[**MOLLY O'NEILL**](https://cooking.nytimes.com/search?q=Molly+O%27Neill)

* **YIELD**One and one-half cups

INGREDIENTS

* **2** **large, sweet red bell peppers**
* **¼** **teaspoon salt**
* **¼** **teaspoon freshly ground pepper**
* **1** **tablespoon low-fat, plain yogurt**
* **3** **tablespoons skim-milk ricotta cheese**
* **2 ½** **teaspoons unflavored gelatin**
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PREPARATION

1. Char the peppers over an open flame or under the broiler until the skin blisters and turns black on all sides, about 5 minutes. Transfer the peppers to a paper bag, close and set aside until the peppers are tender, 15 to 20 minutes. Split each pepper lengthwise, lay it flat and use a sharp knife to lift off the skin and remove the veins and seeds. Do not rinse the peppers.
2. Put the peppers, salt, pepper, yogurt and ricotta into a food processor and process until smooth.
3. In a small saucepan, heat 1/2 cup of the puree over low heat until it is hot, but not boiling, and remove from the heat. Soften the gelatin in 1 tablespoon of tepid water and stir into the warmed portion of the puree. Continue stirring for 5 minutes, until the gelatin is completely dissolved and the puree has cooled slightly, then stir in the remaining unheated puree. Place in the food processor and process briefly to combine well.
4. Put the mousse into a clean bowl, cover and refrigerate for 2 to 3 hours until firm.