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## INGREDIENTS

For 4 people

### **Lemon ricotta almond cake**

120 grams of unsalted butter, soft  
200 grams of sugar  
1 vanilla pod  
Peel of 2-3 lemons  
4 eggs, separated  
240 grams of almond flour  
300 grams of ricotta  
Almond flakes, for decoration  
Powdered sugar, for dusting

Preheat oven to 160 degrees C °. Lay sides of a 20 cm diameter cake tin with baking paper.

Beat butter, 150 grams of sugar, vanilla pulp and lemon zest for 8-10 minutes or until the mixture is pale and creamy. Gradually add the egg yolks and stir, then add almond flour and continue stirring. Add the ricotta to the almond flour mixture.

Beat the egg whites until soft peaks form. Gradually add the remaining sugar with stirring until stiff peaks are formed. Carefully add one third of the beaten eggwhite to the cake dough and then gradually the other two thirds.

Pour the mixture into the prepared cake pan, smooth the surface with a wide flat knife and sprinkle with almond flakes. Bake for 40-45 minutes until the cake is cooked. Allow to cool completely in the cake pan. Dust with powdered sugar.

### **Wine recommendations**

Verduzzo dolce  
Moscato d'Asti

Adapted according to: <http://cakeletsanddoilies.blogspot.de/2013/07/lemon-ricotta-and-almond-flourless-cake.html?m=1>