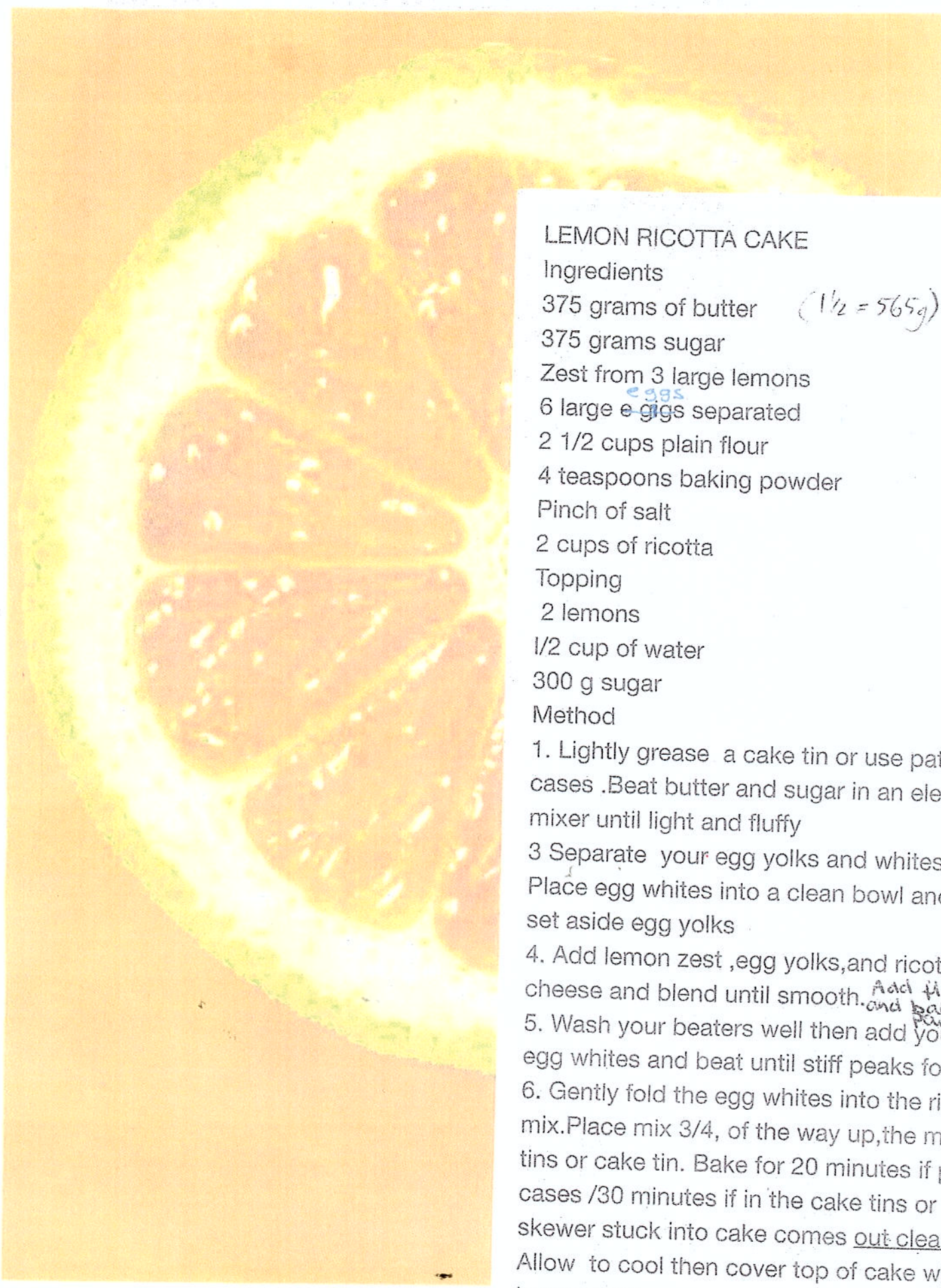




LEMON RICOTTA CAKE

Ingredients

375 grams of butter (1 1/2 = 565g)

375 grams sugar

Zest from 3 large lemons

6 large ^{eggs} separated

2 1/2 cups plain flour

4 teaspoons baking powder

Pinch of salt

2 cups of ricotta

Topping

2 lemons

1/2 cup of water

300 g sugar

Method

1. Lightly grease a cake tin or use patty cases. Beat butter and sugar in an electric mixer until light and fluffy
2. Separate your egg yolks and whites. Place egg whites into a clean bowl and set aside egg yolks
3. Add lemon zest, egg yolks, and ricotta cheese and blend until smooth. ^{Add flour and baking powder}
4. Wash your beaters well then add your egg whites and beat until stiff peaks form
5. Gently fold the egg whites into the ricotta mix. Place mix 3/4, of the way up, the muffin tins or cake tin. Bake for 20 minutes if patty cases /30 minutes if in the cake tins or until skewer stuck into cake comes out clean. Allow to cool then cover top of cake with lemon curd