



RICOTTA CAKE WITH LEMON

BAKED CAKE

DIFFICULTY LEVEL



RICOTTA AND LEMON CAKE

INGREDIENTS

TOP CAKE GLUTEN FREE	g 1.000
RAW ALMOND FLOUR	g 300
FRESH COW'S MILK RICOTTA	g 250
EGGS	g 350
UNSALTED BUTTER 82% FAT - SOFTENED	g 200
SEED OIL	g 250
NIBBED RAW ALMONDS	g 100
FLEUR DE SEL	g 5
GRATED LEMON ZEST	g 5
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 50

PREPARATION

Mix all the ingredients, except for the nibbed raw almonds, in a planetary mixer with the paddle attachment for about 5 minutes.

Then, combine nibbed almonds by hand.

Pour the cake mixture into the aluminium or silicon savarin moulds (previously buttered and floured with maize flour).

Bake at 190°C for about 5 minutes and then for another 25-30 minutes at 175°C.

CHOCOLATE AND MANGO ICING

INGREDIENTS

FONDANT SUGAR POWDER	g 1.000
MANGO PURÉE	g 300
SINFONIA CIOCCOLATO BIANCO - MELTED AT 40-45°C	g 350
BURRO DI CACAO - MELTED AT 45-50°C	g 50

PREPARATION

Mix the mango pulp and fondant sugar.

Heat to about 50°C.

Combine SINFONIA CIOCCOLATO BIANCO and BURRO DI CACAO to the mixture.

CITRUS CREAM

INGREDIENTS

EGGS	g 200
SUGAR	g 180
LEMON JUICE	g 100
LIME JUICE	g 100
LIME ZEST - GRATED	g 5
SOVRANA	g 18

PREPARATION

Mix sugar and SOVRANA.

Add eggs, lime zest and the citrus juice.

Cook to 82-85°C and put in the blast chiller at positive temperature.

WHITE CHOCOLATE AND YOGURT NAMELAKA

INGREDIENTS

MILK 3.5% FAT	g 230
LOW-FAT YOGURT	g 120
LIQUID CREAM 35% FAT	g 100
GLUCOSIO	g 8
LILLY NEUTRO	g 40
SINFONIA CIOCCOLATO BIANCO	g 335
GRATED LEMON ZEST	g 5
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 20

PREPARATION

Bring milk and GLUCOSIO to the boil.

Add LILLY and JOYPASTE VANILLA MADAGASCAR/BOURBON, then mix with a whisk.

Add RENO BLANC SUPERIEUR while emulsifying with an immersion blender.

Pour the cold cream in a stream while continuing to mix, then add the yogurt.

You will obtain a liquid mixture that shall be left in the fridge until the day after. Put the liquid mixture obtain

The following day, whip in a planetary mixer with the whisk or the paddle attachment.

GLUTEN-FREE SHORTCRUST PASTRY RING

INGREDIENTS

TOP FROLLA GLUTEN FREE	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 300
EGGS	g 150

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

Roll the dough out to 2mm and cut into a ring.

Lay onto a perforated silicone mat and bake at 180°C for about 10-12 minutes.

FINISHING

INGREDIENTS

THYME	To Taste
MARJORAM	To Taste

FINAL COMPOSITION

When cooled down, glaze the cake with the chocolate and mango icing.

Lay the ring of gluten-free shortcrust pastry on top.

Decorate with small dollops of the citrus cream and with dollops of the namelaka.

Complete the decoration with thyme and marjoram.