

Lemon, Almond & Ricotta Cake



INGREDIENTS

250g whole almonds – lightly roasted

65g plain flour

Zest of 7 medium lemons

Juice of 3 lemons

225g unsalted butter at room temperature

250g castor sugar

6 eggs – at room temperature, separated

300g ricotta cheese – fresh & firm

Recommended Wine Pairing:

Late Harvest White

METHOD

Combine ricotta cheese and lemon juice and mix well.

Coarsely chop the roasted almonds in a food processor and combine with the plain flour and lemon zest.

Using an electric mixer with a whisk attachment, cream the butter and sugar together until pale and then add the egg yolks one at a time, making sure each yolk is well combined before adding the next.

Once all the yolks are combined, fold in the flour, almond and lemon zest mixture, followed by the ricotta and lemon juice.

Whisk the egg whites to soft peaks and fold through the cake batter.

Pour into a 25cm, bake paper lined cake tin and bake in a pre-heated oven at 160°C for 35-40 minutes or until golden in colour and firm.

Serve dredged with icing sugar and pouring cream.