



Crumbled Ricotta & Chocolate

Introduction:

Are you looking for a super easy cake with a surprising taste?

The crumbled ricotta and chocolate is for you!

Fragrant, sweet smelling and super creamy, a dessert to share with friends between an afternoon of chatting.

The only warning ... it will be snapped up and everyone will ask you for the recipe!

Ingredients for a 22 cm mold:

300 g of Rice Flour (Mulino Caputo)

1 Fresh egg

1 Yolk

80 ml of delicate Extra Virgin Oil

80 g of Maple Syrup / Brown Sugar (if you prefer)

1 tsp. of Maizena

350 g of Ricotta Cheese

1 Lemon

60 g of dark chocolate chips

2 sp. of Acacia Honey

Method:

Put the flour, egg, yolk, maple syrup and oil in a bowl. Work the dough with your hands until it becomes crumbs.

In another bowl put the ricotta, honey and chocolate chips, mix all the ingredients well.

Transfer 2/3 of the dough to a springform mold lined with baking paper, add the ricotta cream and level well, cover with the remaining dough.

(Preheated oven)

We bake in a static oven at 180 degrees for 35/40 minutes.

When the surface is golden then the cake is ready.

Once cooled remove it from the mold and sprinkle the surface with icing sugar.