

Sicilian cassata; vanilla ricotta cream, Amaretto sponge cake, fresh and candied fruits - Virtual Workshop Version

Recipe for 2 portions

Description

Note

This dessert can be made with a leftover of cake to replace the sponge cake.

Ingredients

Cake

- 1 Unit(s) Egg
- 3 Tbsp Sugar
- 3 Tbsp Flour
- 1 Tbsp Amaretto

Ricotta cream

- 100 Ml Ricotta
- 50 Ml 35% whipping cream
- 1 Tbsp Sugar
- 0.50 Tsp Vanilla extract

Garnish

- 6 Unit(s) Strawberry
- 2 Tbsp Candied orange peel
- 2 Tbsp Apricot jam

Preparation

- Preparation time **30.00 mins**
- Preheat your at **375.00 F°**
- Resting time **30.00 mins**

To prepare before class

Ingredients

Make sure you've got all the ingredients ready for your recipes.

Keep the cream and the bowl in the refrigerator.

Materials

1 bowl and 1 whisk (sponge cake)

1 bowl (ricotta cream) + 1 whisk + 1 spatula

1 cutting board + 1 paring knife

1 Round cake pan (9 ")

2 verrines

Tablespoons

1 pastry brush

Preparation to do with the chef

Cut the candied orange peels into small pieces.

Wash and cut your strawberries into quarters.

Sponge cake

Butter and flour only the bottom of the cake pan.

Whisk the egg with the sugar until the mixture whitens and triples in volume.

Gently fold in the flour, then pour the mixture into the cake pan and bake for 10 minutes.

When the cake is cool, unmold it and then soak it with the Amaretto using the pastry brush.

Break the sponge cake into pieces.

Ricotta cream

Gather all the ingredients for the ricotta cream in your bowl.

Whisk until you have a texture of soft peaks.

Mix the pieces of candied orange peel and keep the cream in the fridge.

Plating

In your verrines, place all the elements of your dessert in layers while keeping a few pieces of strawberries for the top.

Place the verrines in the fridge for at least 30 minutes before serving.

Bon appétit!