



CROSTATA DI RICOTTA

(Ricotta Tart)

Ingredients:

- 750 gr. ricotta cheese
- 40 gr. raisins
- 200 gr. sugar
- 4 eggs
- 1teaspoon vanilla
- zest of one orange
- zest of one lemon
- 800 gr. pastry crust

Directions:

Preheat the oven to 350 °. Put the ricotta cheese, eggs, vanilla extract, orange and lemon zests, sugar into a food processor and mix everything together until you have a smooth creamy mixture. Put the raisins to soak in rum and set aside.

Prepare the pastry (using your own recipe) or buy it ready-made. Roll out the pastry, setting aside about 100 gr. which you will use later to decorate the cake. Grease and flour the bottom and sides of a spring form pan. Form the remaining 700 gr. into a circle and line the bottom and sides of the spring form pan (about 24 cm. in diameter).

Squeeze the raisins which have been soaking and blend into the mixture and pour into the spring form pan which you lined with pastry. Fold the edges of the pastry inward over the mixture. With the pastry which you set aside, form flat strips and lay gently on the top of the mixture making a grill pattern.

Place the cake in the preheated oven and bake for about 60 minutes. Remove the cake from the oven and let it completely cool. If you like, you can sift confectioner's sugar over the top of the cake.