



## DOLCE DI RICOTTA

(Ricotta Cake)

### Ingredients:

#### For the base:

- 100 gr. vanilla wafers
- 100 gr. butter
- 20 gr. peeled almonds
- 20 gr. hazelnuts

#### For the filling:

- 500 gr. fresh ricotta
- 150 gr. dark chocolate
- 150 gr. sugar
- 100 ml. water
- 100 ml. orange juice
- 5 tablespoons rum
- 3 sheets of gelatine
- Zest of 2 oranges

### Directions:

#### For the crust:

Place vanilla wafers, almonds and hazelnuts in a blender and blend until fine. Melt the butter and add it along to the other ingredients in the blender and mix. Line a spring form pan with parchment paper. Pour the batter into the pan. Place in the freezer until it becomes solid.

#### For the filling:

Soak the gelatine sheets in cold water. Meanwhile beat the ricotta, rum, sugar and orange zest together. Squeeze the gelatine sheets gently to remove excess water and then place them in a pan with the orange juice. Heat slightly, stirring until dissolved. Then mix into the ricotta, with the rum.

Melt the chocolate. Pour one third of the ricotta mixture over the crust. Cover with one third of the melted chocolate and cool the pan in the refrigerator for minutes or until the chocolate is firm. Repeat this process two more times.