



CREATION
Creating Wines of Distinction

Creation Chardonnay

Ricotta, Lemon and Almond Cake

Ref. Riverside Café Cookbook 2

INGREDIENTS:

250g blanched almonds
65g plain flour
Finely grated zest of 7 lemons, juice of 3 lemons
225g unsalted butter, softened
250g castor sugar
6 organic eggs, separated
300g fresh ricotta cheese

METHOD:

Preheat the oven to 150 degrees celsius. Butter a 25cm round cake tin, and line with greaseproof paper.

Coarsely chop the almonds in a food processor. Combine with the flour and lemon zest. Beat the butter and sugar together in a mixer until pale and light. Add the egg yolks one by one, then add the almond mixture.

Put the ricotta in a bowl and lightly beat with a fork. Add the lemon juice. In another bowl, beat the egg whites until they form soft peaks. Fold the egg whites into the almond mixture and finally stir in the ricotta. Spoon the mixture into the prepared tin and bake in the preheated oven for 35-40 minutes until set. Test by inserting a skewer, which should come out clean. Remove from the tin while still warm, and cool on a cake rack.

