

# RICOTTA CIAMBELLA

chef Basic level

## INGREDIENTS

### TOP CAKE

eggs  
unsalted butter 82% fat

### VIGOR BAKING

fresh ricotta

## PREPARATION

2.000g TOP CAKE g 2.000 Whole eggs g 700 Butter or cream margarine g 500  
700g VIGOR baking g 10 Fresh ricotta cheese g 500 Beat all the ingredients  
500g together in a mixer equipped with whisk attachment at medium speed for 5  
10g minutes. Place the mixture in suitable buttered and floured moulds and  
500g decorate the tops with granulated sugar. Bake at 180-190°C for about 40  
minutes.