



# RICOTTA CIAMBELLA

🏠 Basic level

## TOP CAKE

eggs  
unsalted butter 82% fat

## VIGOR BAKING

fresh ricotta

2.000g  
700g  
500g  
10g  
500g

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