



RICOTTA CAKE WITH LEMON

🏠 Intermediate level

BAKED CAKE

RICOTTA AND LEMON CAKE

TOP CAKE GLUTEN FREE

raw almond flour
fresh cow's milk ricotta
eggs
unsalted butter 82% fat
seed oil
nibbed raw almonds
fleur de sel
grated lemon zest
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON

1.000 g
300g
250g
350g
200g
250g
100g
5g
5g
50g

Mix all the ingredients, except for the nibbed raw almonds, in a planetary mixer with the paddle attachment for about 5 minutes. Then, combine nibbed almonds by hand. Pour the cake mixture into the aluminium or silicon savarin moulds (previously buttered and floured with maize flour). Bake at 190°C for about 5 minutes and then for another 25-30 minutes at 175°C.

CHOCOLATE AND MANGO ICING

fondant sugar powder
mango purée
SINFONIA CIOCCOLATO BIANCO
BURRO DI CACAO

1.000 g
300g
350g
50g

Mix the mango pulp and fondant sugar. Heat to about 50°C. Combine SINFONIA CIOCCOLATO BIANCO and BURRO DI CACAO to the mixture.

CITRUS CREAM

| | | |
|----------------|-------|-----------------------------------------------------------------------|
| eggs | 200 g | Mix sugar and SOVRANA. |
| sugar | 180g | Add eggs, lime zest and the citrus juice. |
| lemon juice | 100g | Cook to 82-85°C and put in the blast chiller at positive temperature. |
| lime juice | 100g | |
| lime zest | 5g | |
| <u>SOVRANA</u> | 18g | |

WHITE CHOCOLATE AND YOGURT NAMELAKA

| | | |
|-----------------------------------|-------|----------------------------------------------------------------------------------------------------------------------|
| milk 3.5% fat | 230 g | Bring milk and GLUCOSIO to the boil. |
| low-fat yogurt | 120g | Add LILLY and JOYPASTE VANILLA |
| liquid cream 35% fat - (35% m.g.) | 100g | MADAGASCAR/BOURBON, then mix with a whisk. |
| <u>GLUCOSIO</u> | 8g | Add RENO BLANC SUPERIEUR while emulsifying with an immersion blender. |
| <u>LILLY NEUTRO</u> | 40g | Pour the cold cream in a stream while continuing to mix, then add the yogurt. |
| SINFONIA CIOCCOLATO BIANCO | 335g | You will obtain a liquid mixture that shall be left in the fridge until the day after. Put the liquid mixture obtain |
| grated lemon zest | 5g | The following day, whip in a planetary mixer with the whisk or the paddle attachment. |
| <u>JOYPASTE VANIGLIA</u> | | |
| <u>MADAGASCAR/BOURBON</u> | 20g | |

GLUTEN-FREE SHORTCRUST PASTRY RING

| | | |
|-------------------------------|---------|--------------------------------------------------------------------------------------------------------------|
| <u>TOP FROLLA GLUTEN FREE</u> | 1.000 g | Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. |
| unsalted butter 82% fat | 300g | Cover the dough and refrigerate for 1 hour at least. |
| eggs | 150g | Roll the dough out to 2mm and cut into a ring. |
| | | Lay onto a perforated silicone mat and bake at 180°C for about 10-12 minutes. |

FINAL COMPOSITION

When cooled down, glaze the cake with the chocolate and mango icing.
Lay the ring of gluten-free shortcrust pastry on top.
Decorate with small dollops of the citrus cream and with dollops of the namelaka.
Complete the decoration with thyme and marjoram.



Extraordinary
made simple.