



# RICOTTA CIAMBELLA

## STEP 1

### INGREDIENTS

TOP CAKE	g 2.000
EGGS	g 700
UNSALTED BUTTER 82% FAT	g 500
VIGOR BAKING	g 10
FRESH RICOTTA	g 500

### PREPARATION

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.