

# Baked Lemon Curd & Ricotta Cake



Chef Manuel Aquilina

## INGREDIENTS

**aroma**  
KITCHEN

### FOR THE CAKE

- 125g butter, diced
- 155g caster sugar
- 1 lemon, finely grated
- 250g Hanini Ricotta**
- 3 Le Naturelle eggs**
- 150g self-raising flour
- 4 tbsp fresh lemon juice
- 3 tsp lemon curd

### FOR THE DECORATION

- 2 tbsp lemon curd
- 1 tbsp icing sugar
- 1 lemon, sliced
- Fresh mint leaves



## METHOD

- 1 Beat together the butter and sugar until light and fluffy, followed by the lemon zest, ricotta and eggs.
- 2 Fold in the flour then the lemon juice. Spoon into a 9 inch lined cake tin. Dollop the lemon curd on top and use a skewer to marble.
- 3 Bake in the oven at 180°C for 40-50 minutes.
- 4 To serve, dust with icing sugar and decorate the top with extra piped lemon curd and meringue kisses, lemon slices and mint leaves.