

Citrus Ricotta Cake



aroma
KITCHEN

INGREDIENTS

180g Valio Unsalted Butter, softened

225g caster sugar

Grated zest 2 lemons

Grated zest and juice 1 orange

375g ricotta

4 Le Naturelle Eggs

225g self-raising flour

150g Mackays Lemon Curd

Icing sugar and fresh blueberries to serve



METHOD

- 1 Start by lining a 22cm cake tin with baking paper.
- 2 Beat together the butter, zests and sugar till light.
- 3 Add in the eggs one by one, then stir in the ricotta. Fold in the flour and the orange juice.
- 4 Spoon half of the batter into the tin and add the lemon curd in spoonful's randomly.
- 5 Cover with the remaining batter and swirl together using a knife.
- 6 Bake in the oven at 160°C for 45-55 minutes or until cooked through.
- 7 Serve decorated with blueberries on top and dusted with icing sugar.