

DESSERTS

Sicilian baked Cassata



⌚ 3h.

Tempo di preparazione

★ 2

Difficoltà: Media

👥 8

Dosi

Ingredients:

- ☐ 350 g **flour**
- ☐ 130 g **sugar**
- ☐ 110 g **lard** or **butter**
- ☐ 1 **egg** + 2 **yolks**
- ☐ 1/2 teaspoon of **baking powder**
- ☐ **Lemon zest**
- ☐ 1 pinch salt
- ☐ **Crumbled cookies** or **sponge cake**

Ricotta cream:

- ☐ 600 g **sheep ricotta**
- ☐ 60 g **sugar**
- ☐ 30g **chocolate chips**

Decoration:

- ☐ **Powdered sugar**

Steps:

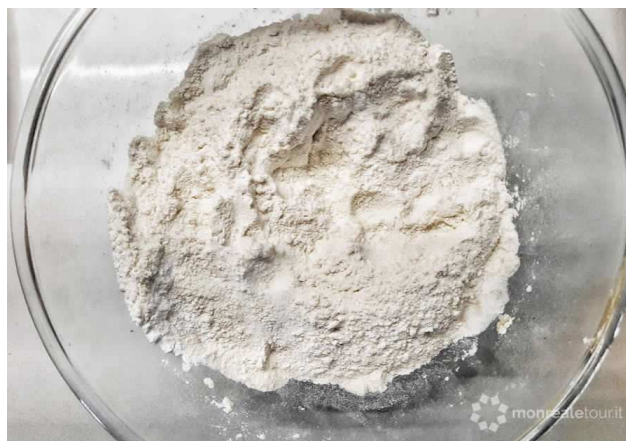
Step 1: | *Mark as completed* ☐

Start preparing the ricotta cream. Put the ricotta cheese one night long in the fridge as it loses all its water. After rest, melt it with the sugar and when the cream is ready, add the chocolate chips.



Step 2: | *Mark as completed* ☐

Now prepare the shortbread. Place the flour into a big bowl, add sugar, lemon zest, salt, baking powder and mix them.



Step 3: | *Mark as completed* ☐

After, add the lard or the softened butter and start mixing everything to obtain a sandy mixture.

**Step 4:** | *Mark as completed* ☐

Add the egg and the yolks and knead with your hands until you get a ball. Wrap it in the film and put it in the fridge for at least one hour.



Step 5: | *Mark as completed* ☐

After rest, grease the mould and cover it with two thirds of flatten dough, place the crumbled cookies, the ricotta cream, level it and finish with cookies again.

Roll out the remaining dough and cover it well.



Step 6: | *Mark as completed* ☐

Make some holes on the surface by helping you with a fork and bake at 180° degrees for about 45 minutes until the pastry is a light gold.

Let it cool down and sprinkle the surface with powdered sugar.

