

Ricotta Pudding Cake



Serves 8

Prep 10 mins

Cooking 1h 30 mins

Challenge

Ingredients

Unsalted butter, for the tin
100g ground almonds, plus more for the tin
300g fresh ricotta, drained
5 eggs
120g icing sugar, sifted
2 (30ml) tablespoons orange blossom water

1. Preheat the oven to 150°C/Fan 130C/gas mark 2 and liberally butter a 23cm spring form cake tin or equivalent Bundt, pudding or brioche mould. Dust the inside of the tin with ground almonds and line the bottom of the tin with baking paper.
2. Press the drained ricotta through a fine-mesh sieve into a bowl to 'rice' it. In a separate bowl, whisk the eggs with the icing sugar until airy, light and pale yellow. Add the ground almonds, ricotta and orange blossom water and fold through gently to incorporate.
3. Pour the batter into the tin. Set it on the middle shelf of the oven and bake for about 1½ hours, or until swollen and golden on top and cooked through (insert a skewer in the middle to check; the exact time will depend on the depth of the mould/tin you use).
4. Remove from the oven and allow to cool in the tin. Once at room temperature, carefully unmould onto a plate. Slice and serve.
5. Torta de puina is a cake made with little more than flour, ricotta and eggs. This cake, in which ricotta and eggs are the main ingredients, is something between a crustless cheesecake and a flan.

