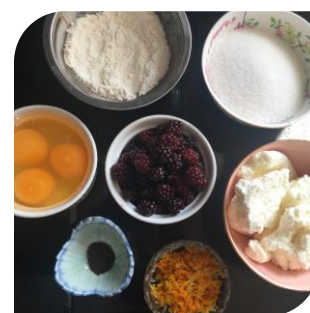


Ricotta & blackberries cake

- ♥ 6 eggs (keep them at room t for 2-3 hours)
- ♥ 2/3 cup sugar (for more sweetness ~ 1 cup)
- ♥ ½ t.s. fresh orange zest
- ♥ ½ t.s. fresh lemon zest
- ♥ pinch of vanilla seeds
- ♥ 1/3 cup all-purpose flour
- ♥ 250g ricotta* (keep it at room t for 2-3 hours)
- ♥ 200g blackberries or another beloved fruit (raspberries, blueberries, strawberries, apricots, mango)
- ♥ ½ t.s. honey
- ♥ 1 t.s. softened butter & 1 t.s. flour to coat the baking form
- ♥ Baking form with a ring opening on the side d=23 cm

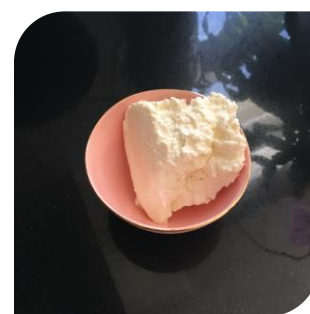


Coat the form with the soft butter & dust with flour.
Toss to remove the unnecessary flour



Blend the eggs & sugar with a mixer until getting a light-yellow airy cream. Add the zest, vanilla & flour & blend until the flour is well integrated. Add the ricotta/panir & blend until getting a uniform creamy texture of the cake mix

Pour the mix in the butter-coated form & bake in a preheated oven at 160C about 35-40 min. & without opening the oven. Every oven is different & thus follow the baking process & goldening of the pie. At 30-35 min. check the readiness of the pie at its edge with a toothpick, without taking it out from the oven



Leave it to rest aside & cool down for 2-3 hours. Blend half of the blackberries & honey to a puree & top the cake. Decorate with the rest of the fruit (whole or pieces).

for 230-250g homemade panir ~ 1 l of milk bring it to boil & put aside. Add the juice of ½ lemon to curdle. To thicken it add 4-5 generous t.s. of yoghurt. In a colander with a cheese cloth pour the mix, tie the edges of the cloth, 2 by 2 & leave it for 2 h to strain over a pot. Flatten the panir on a plate, cover with another one & place something heavy on top (I use flat sea stones). Leave it in the fridge to rest for a night.

