

Honey with Rocotta

500g	Ricotta
2	Eggs
3	Egg yolks
3	Egg whites
100ml	Honey, liquid
50g	Candied fruits, chopped
1 tbspn	Lemon rind, grated
2 tspn	Marsala
	Cinnamon, pinch



Mixing bowl
Sieve
Stirrer
Baking tray



Pass the ricotta through a sieve into the bowl. Add the whole eggs, egg yolks, honey, cinnamon, candied fruits and grated lemon rind. Mix thoroughly.

Beat the egg whites until stiff and carefully fold in the marsala.

Transfer to a greased, flameproof baking pan and bake at 150oC for about 30 mins.