

Paradise Recipe



CHOCOLATE ORANGE ITALIAN CASSATA Chocolate Orange Italian Cassata

Candied fruits are used in various spring deserts and breads. The Italians celebrate spring by using candied fruit in their Cassata (ricotta cheese pies). [Candied citron](#), [lemon](#) and [orange peels](#) are very popular mixtures in Italian Easter Cassata cakes. The filling for this Cassata recipe has been past down four generations by a friend of Paradise Fruit Co. She modified the candied orange filling by adding mini chocolate chips and amaretto to give it her personal touch.



Crust

¾ cup unsalted butter (room temperature)
½ cup sugar
¾ flour
¾ shortbread cookie crumbs

Cream the butter and sugar on medium high speed for 2-3 minutes with an electric mixer. Mix in the flour and cookie crumbs. In a 12 inch springform pan, press mixture into the bottom of the pan slightly up the sides. Bake in a preheated 350 degree oven for 20-25 minutes or until golden brown. Place a cookie sheet lined with foil on rack below springform pan. Cool completely before adding the ricotta filling.

Cheese Filling

5 cups ricotta cheese (room temperature)
¾ cup sugar
1 ¼ to 2 Tbs. flour
½ tsp. salt
1 tsp. vanilla
1 Tbs. amaretto
4 egg yolks (room temperature)
3 Tbs. finely chopped candied orange peel
1 tsp. grated orange peel
¼ cup semi sweet mini chocolate chips

Mix ricotta and flour together by hand. Add the sugar, flour, salt, vanilla and amaretto and mix on medium speed. Mix in the eggs one at a time, carefully do not overbeat the egg mixture.

Fold in the chocolate chips, grated orange peel candied orange peel.

Pour into the 12 inch cooled springform pan with the shortbread crust. Place a broiler pan with $\frac{3}{4}$ to 1 inch water in the 350 oven. Set the springform pan in the broiler pan and bake for 1 $\frac{1}{4}$ hours. Insert a toothpick in the center, if there is still wet filling on toothpick bake another 5 minutes. Cool on a baking rack for 1.5 to 2 hours or until completely cool. Refrigerate for at least 4-6 hours, serve chilled. Garnish with fresh orange peel for decoration.

Note – wrap the bottom part of springform pan with foil to prevent any water seeping into the bottom of the springform pan.