

# Solo-Dolce Cassata

## Ingredients:

- Paradise Candied fruit
- Almond paste

### Sponge Cake

- 5 medium eggs room temperature
- 130 g flour 00 4.6 oz
- 30 g potato starch 1.1 oz
- 150 g sugar  $\frac{2}{3}$  cup
- 1 grated lemon peel
- 1 scraped vanilla bean

### Orange Syrup

- 250 ml of fresh orange juice (1cup)
- 40 ml of water (~3 tbsp)
- 80 g of sugar (3 1/4 tbsp)

### Ricotta Cream

- 1000 g ricotta ~ 5 cups
- 400 g powdered sugar 2 cups
- grated orange peel
- dark chocolate chips



## Directions:

### Sponge Cake

1. Mix the eggs with the sugar, grated lemon peel, and 1 scraped vanilla bean.
2. Beat the mixture in a mixer for 15-20 minutes at medium speed.
3. Add the sifted flour and starch potatoes with a spatula from the bottom to the top to obtain a homogeneous consistency.
4. Put the mixture into the cake pan (24 cm in diameter - 9-inch round and 1 1/2 inch deep) properly greased and lightly floured.
5. Bake in a preheated oven at 180°C (356°F) for about 40-50 minutes, never open the oven before 35 minutes.
6. Do the toothpick test to check cooking, insert it in centers, and has to come out clean.

7. After the time necessary to allow it to cool and remove it from the mold.
8. Allow the sponge cake to cool completely before slicing.

### **Ricotta Cream**

1. Drain overnight la ricotta.
2. Work it incorporating the powdered sugar.
3. Add dark chocolate chips and orange peel.

### **Orange Syrup**

1. Prepare the fresh orange juice (you need 3-4 oranges) and set it aside.
2. In the meantime, put the sugar water in a saucepan and place it on the stove.
3. Make sure the heat is low and mix the sugar and water solution until it comes to a boil.
4. When you notice that the sugar is completely dissolved and the mixture has thickened, turn off the heat.
5. Add the orange juice and continue stirring and let it cool.

### **Assembling:**

1. First, let the sponge cake cool completely and then cut it.
2. Use two types of knives, one pointed and sharp and the other long with a smooth blade.
3. Basically, there are two steps in cutting the sponge cake:
4. Take a serrated knife and carve a line along the circumference of the cake which will guide us when cutting the cake in half horizontally.
5. By following this it will be easier to have two equal and level discs.
6. Take the long knife and start cutting from the guideline that you have created, and place a hand on the top of the cake so that you can feel the movement of the knife.
7. Before soaking the sponge cake, make sure that the sponge cake and the orange syrup are completely cold.
8. Once the syrup has cooled, you can brush it or pour it on your sponge cake (both layers) making sure it soaks in evenly.
9. Spread half of the ricotta cream on top of the lower disc of the sponge cake.
10. Cover with the other half of the disc and spread the rest of the ricotta cream leftover on the entire surface of the cake and the sides.
11. Decorate the cake with Paradise Candied Fruit by drawing flowers, and the stems of the flowers with green colored almond paste (Organic and Natural food coloring)

