



Cassola Ricotta e Ciliegie

Roman Jewish Cassola

Ingredients:

- 500 gr sheep ricotta
- 140 gr Sugar
- 3 medium eggs
- Pinch of salt
- 100 gr of pit less cherries
- Butter for the cake tin

Preparation:

- Preheat the oven at 380° Fahrenheit.
- Add all the ingredients except the cherries in a large bowl.
- Mix with a mixer for 5 minutes.
- Grease the cake tin with the butter and place all the cherries inside. Pour the batter in.
- Bake it for 20-25 until gets Golden brown on the top. Let it cool down, flip it in a cake plate and dust it with some icing sugar

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