

Gluten Free Thursday - Chocolate Ricotta Cake

Ingredients:

Difficulty: Easy

(makes 1 cake with a spring form pan which is 24cm in diameter)

250 gr. dark chocolate (about 60-70%), coarsely chopped

500 gr. ricotta

1 lime's zest

300 gr. granulated white sugar

250 gr. almond flour

1 tsp vanilla extract

1/2 tsp cinnamon

4 egg yolks

4 egg whites

To serve:

powdered sugar

roasted pistachios, coarsely chopped

Instructions:

1. Preheat the oven to 180C. Grease a cake pan that is 24cm in diameter and cover the base with baking paper (I also cover the sides).

2. In a medium size heatproof bowl, melt chocolate in bain-marie style: put some water in a pot, boil it and lower to a gentle simmer; then put the heatproof bowl with chocolate on top of that pot and melt the chocolate.

3. When chocolate melts, add ricotta and start whisking.

4. Add lime zest and sugar and continue whisking. Once they mix smoothly, take away from heat and transfer the mixture to a bigger bowl.

5. Add almond flour and whisk.

6. Add vanilla extract and cinnamon and whisk again.

7. Add egg yolks and whisk until all ingredients are incorporated. Set aside.

8. In another mixing bowl, put egg whites and whisk until you get stiff peaks. Fold this into the chocolate mixture gently.

9. Transfer the cake batter to prepared cake pan and smoothen the surface. Bake in medium rack for 45-50 minutes, until a toothpick inserted comes out clean. Once baked, take it out of the oven and let it cool for 10 minutes before taking it out of the pan. Then cool for another 10 minutes and apply powdered sugar and pistachio topping. Let it cool completely before eating. Enjoy!