

## **Gluten Free Thursday: Baked Ricotta Dessert With Honey Orange Syrup**

### **Ingredients:**

Difficulty: Easy

(serves 4-6, baked in a 23cm diameter oven dish)

40 gr. butter, softened in room temperature, plus a bit more to grease the oven dish

4 tbsp (55 gr) granulated white sugar

2 tbsp honey (I used acacia honey, but if you want a stronger taste, use more aromatic one - lavender honey could be interesting!)

2 eggs, lightly beaten

380 gr. ricotta (about 1 1/2 cups, or 3.75 dl)

2 tbsp rice flour (or stronger almond taste and a bit more texture, same amount of almond flour)

For honey orange syrup:

80 gr. honey

Juice and zest of half of a large orange

To decorate (optional)

75 gr toasted almonds, roughly chopped (you can use a lot more if you like almonds!

if you don't like or have almonds: other kinds of nuts you like, preferably toasted

if you don't want nuts or if you want to just make the dessert fresher: berries and summer fruits

to give more lovely colours: edible flowers

### **Instructions:**

1. Preheat the oven to 225C. Grease your oven dish and put aside. I used a ceramic oven dish for this, you can also use glass dishes and if you don't have a round dish, you can use a small rectangle one. Just don't use a spring form cake pan.

2. In this version, I used electric mixer, however it is very easy to just whisk everything by hand as long as the butter is soft enough. In a mixing bowl, put butter, sugar and honey and beat until it is smooth on medium speed.

3. Add lightly beaten eggs and continue beating on medium speed until you have a smooth mixture. Scrape the sides with a spatula if you need.

4. Add ricotta and rice (or almond) flour and continue to beat until all ingredients are incorporated.

5. Transfer the mixture to your oven dish and make the surface smooth using a spatula. Put in the oven, in medium rack and bake for 20 minutes, until its edges start browning.

6. While the dessert is in the oven, put all the ingredients for syrup in a small saucepan and cook on medium heat by whisking, until honey is well dissolved in orange juice. Put aside until dessert is out of the oven.

7. When the dessert is out, pour the syrup all over it and let it sit for a few minutes. Decorate it with whatever toppings you want and serve immediately! Enjoy!