

## **Gluten Free Thursday: Lemon Curd And Ricotta Cake**

### **Ingredients:**

Difficulty: Easy

(serves 8-10, use springform - or any other - cake pan that is 26 cm in diameter)

For lemon curd (you can do this a few days ahead and keep it in a closed jar in the fridge):

1 1/4 dl (or 1/2 cup) lemon juice - from about 4 lemons

zest of 4 lemons

200 gr. (or 2.5 dl or 1 cup) granulated white sugar

3 eggs

pinch of salt

1 tsp cornstarch

100 gr. butter cut in cubes

(you can double the amount of lemon curd and use the extra for serving)

For cake:

butter to grease the pan

750 gr. ricotta cheese

250 gr. cream cheese

200 gr. (or 2.5 dl or 1 cup) granulated white sugar

6 eggs

120 gr. (or 2 dl or 3/4 cup plus 4 tsp) poppy seeds

400 gr. lemon curd

400 gr. (1 can) condensed milk

### **Instructions:**

1. First make the lemon curd. Follow the instructions on Rachel Khoo's website for this:

<http://www.rachelkhoo.com/recipe/recipe-lemon-curd-plus-video>. You can make the lemon curd a few days, even a week ahead.

2. Preheat the oven to 180C. Grease a 26 cm springform pan and cover the base with a baking paper.

3. In a mixing bowl, put ricotta and cream cheese and beat in medium high speed until smooth.

4. Add sugar and continue beating until well mixed.

5. Add eggs, one at a time. After each egg, beat it well. At the end, or in the between eggs, scrape the sides of the bowl with a spatula if needed.

6. Add poppy seeds, lemon curd and condensed milk and beat until all ingredients are well mixed.

7. Pour the mixture into the pan. Tap the pan gently on the counter a few times to release any air bubbles. Bake in the oven for 1 1/4 to 1 1/2 hours. The edge of the cake must be baked but the middle can be still wobbly. When baked, take out of the oven and let it cool for a couple of hours at least, before removing from the pan. Serve with extra lemon curd if you want / if you made more. Enjoy!