

Ricotta and Lemon

Paired with [Coombe Farm NV Sparkling](#)

INGREDIENTS:

Ricotta Cream

1000g ricotta – drained and beaten till fluffy

400g mascarpone

200g icing sugar

1 lemon zest

1 lemon juice

Crisp Sweet Pastry

300g flour

30g caster sugar

pinch bi-carb

12g cinnamon

12g cocoa

2 eggs

100g marsala wine

Lemon Curd

500g eggs

500g egg yolks

500g sugar

500g lemon juice / puree

500g butter

METHOD:

Ricotta Cream

In kitchen aid with paddle attachment, beat ricotta first, then add remaining ingredients.

Pacojet twice before serving.

Crisp Sweet Pastry

In kitchen aid with paddle attachment add all dry ingredients. Add cold butter and rub it into dry ingredients, until there are no lumps.

Mix eggs with wine and add it to the mix.

Knead to a smooth dough then wrap and rest in the fridge at least for 2 hours.

Roll to 1mm and fry at 180°C till golden. Dust with icing sugar before serving.

Lemon Curd

Combine the sugar, egg yolks, eggs and juice/puree in a large bowl. Whisking continuously, heat over a bain-marie until the cream has a thick consistency. (85°C)

Strain over butter, blitz with hand mixer, cover the surface with plastic wrap and refrigerate.



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