Ricotta tart *(Desserts)*

Preparation

Prepare the sweet shortcrust pastry by using our basic recipe and refrigerate wrapped in cling film. Prepare the filling for the tart by combining the eggs with the sugar and beating well with a whisk. Then add the vanilla, orange and lemon zest, cinnamon and ricotta. Mix everything well until you get a soft creamy mixture. In a springform cake tin, roll out a base of pastry. With other pieces of the pastry line the sides, which should be fairly high. Pour into the pastry base the creamy cheese mixture and cut the pastry edges so as to be level with the filling. Roll out the rest of the pastry onto a sheet of baking parchment. Using this sheet cover the tart and cut off the excess. Bake for 40 minutes at 180°C; once cooked allow it to cool.

Tips

To give an extra aesthetic touch to your ricotta tart sprinkle over some icing sugar, and to give a touch of extra flavour you can add to the cheese some chocolate chips or raisins, spices like cinnamon, or some aromatics such as vanilla, orange or almond essences.

Trivia

You can cover the tart with a solid topping of pastry and make it more of a pie, as we did, or make classic criss-cross stripes, but the important thing is to make the edges reasonably high so that the filling does not spill out. In addition, line the cake tin with greaseproof paper so as to turn out the tart easily when cooked.

Information

Preparation 90 minutes
Total Time 40 minutes
Serves X Serves 6 persons
Level of difficulty Easy

Ingredients

Ricotta cheese 500 grams
Eggs 2 units
Vanillin 1 sachet
Sugar 300 grams
Lemon 1 gram (Zest)
Oranges 1 unit (Zest)
Cinnamon (1 teaspoon)
Sweet shortcrust pastry 500 grams