

caseificio Passalacqua

in Expo Milano 2015



CLUSTER
BIO-MEDITERRANEUM



REGIONE SICILIANA
Assessorato Agricoltura
Sviluppo Rurale e Pesca
Mediterranea



Sugared ricotta
cream

Frozen fresh product from
our production

Product details

Frozen Sicilian Ricotta produced with addition of sugar in an artisanal way.

Ingredients

Fresh Ricotta, caster sugar (30%)

Extra informations

• Available into baskets of:

- 3,5 kg
- 6,5 kg
- 11 kg

• It is used in the preparation of confectionary products, like cannoli and cassate.

Nutrition facts

Parameter	Average % value per 100g (1)	% AR* per 100g
ENERGY	KJ	1026.3
	Kcal	244.1
FATS	9.0 g	12.9
of which SATURATED FATTY ACIDS	1.5 g	7.5
CARBOHYDRATES	32.8 g	12.6
of which SUGARS	12.5 g	13.9
PROTEINS	8.0 g	16.0
SODIUM	0.7 g	11.3

Recipe

Basic Cassata

For the sponge cake:

- 3 eggs
- 100 gr of sugar
- 100 gr of cornflour
- ½ yeast bag

Recipe - preparation

For the stuffing:

- Ricotta Cream
- For the sponge cake: beat the egg white until stiff; add the yolk, the sugar and gently add the corn flour. At the end, incorporate the yeast. Cook in the oven at 180 degrees for 25 minutes.

Preparation:

Chop the sponge cake into slices, wet it with liquor (previously diluted with water and sugar); fill with Ricotta Cream.

Decorate the cake with candied fruit, a light sprinkle of cinnamon and, on the sides with toasted almonds.