

CASSATINE SICILIANE



INGREDIENTS

Sponge cake

For the ricotta cream:

200 gr ricotta cheese

60 gr sugar

80 gr chocolate chips

Decorative ingredients:

500 gr green almond paste

Candied cherries

Powered sugar

METHOD

ROLL the almond paste with a rolling pin;

USE the rolled almond paste to cover the inside of paper cups;

CUT the sponge cake with a mold;

PUT the sponge cake in the paper cups;

For the ricotta cream

PUT the sugar and chocolate chips in the ricotta cheese and mix;

ADD the ricotta cream in the paper cups;

To complete the recipe

CLOSE the paper cups with another piece of sponge cake;

DECORATE with powdered sugar and candied cherries

EAT them!