

Cassata siciliana

Ingredients:

- * 300 g flour
- * 100 g sugar
- * 1 egg
- * 1 egg yolk
- * 80 g vegetable oil
- * 10 g baking powder
- * 1 lemon
- * 1 vanilla bean
- * Salt
- * 500 g well-drained sheep's ricotta
- * 150 g powdered sugar
- * 1 orange
- * Cinnamon
- * 50 g chocolate chips
- * 50 g biscotti
- * Confectioners' sugar, for dusting

Steps:

1. Preheat the oven to 220°C (425°F).
2. In a mixing bowl, combine the ricotta, sugar, grated orange zest, and a pinch of cinnamon. Mix well and set aside.
3. In a separate bowl, combine the flour, baking powder, egg, egg yolk, oil, and a pinch of salt. Mix well to form a dough.
4. On a lightly floured surface, roll out the dough to a thickness of about 5 mm. Line a springform pan with the dough.
5. Spread one-third of the dough over the prepared pan, sprinkle it with chopped biscotti, and bake for 8 minutes.
6. Remove the crust from the oven and spread the remaining dough on top, creating a circle.
7. Spread the ricotta mixture over the crust, sprinkle with the remaining biscotti, and dust with confectioners' sugar.
8. Create a decorative pattern on top of the ricotta with the back of a knife.
9. Bake for an additional 10 minutes, or until the crust is golden brown.
10. Remove from the oven and let it cool completely on a wire rack.
11. When ready to serve, sprinkle the top of the cassata with powdered sugar and serve.