

Strudel di ricotta

This classic Italian dessert is made with ricotta cheese, eggs, sugar, flour, and lemon zest. The filling is plain.

Ingredients:

- * 1 cup ricotta cheese
- * 2 eggs
- * 1/2 cup sugar
- * 1 cup flour
- * 1 teaspoon lemon zest
- * 1/2 cup butter, melted
- * 1/2 cup chopped nuts (optional)

Instructions:

1. Preheat the oven to 350 degrees F.
2. In a large bowl, beat the ricotta cheese, eggs, and sugar until smooth.
3. Add the flour and lemon zest and stir until a soft dough forms.
4. On a lightly floured surface, roll out the dough into a rectangle.
5. Brush the dough with the melted butter and sprinkle with the chopped nuts, if using.
6. Spread the filling over the dough and roll it up into a log.
7. Transfer the log to a baking sheet and bake for 30-35 minutes, or until the strudel is puffed and golden.
8. Serve the strudel warm with a dusting of powdered sugar and a dollop of whipped cream.