

## Ingredients:

- \* 300 g ricotta ovina
- \* 110 g farina 00
- \* 40 g fecola di patate
- \* 130 g zucchero semolato
- \* 3 uova
- \* 100 ml olio vegetale
- \* 70 g cacao amaro
- \* 70 g gocce di cioccolato
- \* 16 g lievito per dolci

## Instructions:

1. Preheat the oven to 165°C (325°F).
2. Beat the egg whites with sugar until stiff peaks form.
3. Incorporate the oil, then the ricotta, and mix well with a whisk.
4. Let the mixture rest, then fold in the albumen with a rubber spatula, making sure to fold from the bottom.
5. Sift the flour, cornstarch, and baking powder, then incorporate a little at a time, followed by the cocoa, and the chocolate chips.
6. Grease and flour a 24 cm (9.5 inch) diameter cake pan, then bake for 15 minutes.
7. Let cool and serve with a forest fruit coulis.