

# Torta di Ricotta (Ricotta Cheese Tart)

Yield one 8 inch pie dish

## Tart Dough

All Purpose Flour	200g
Sugar	50g
Butter	100g
Yolks	2

## Ricotta Filling

Ricotta	300g
Sugar	75g
Eggs	3
All Purpose Flour	25g
Mixed Peel*	50g
Lemon Zest	1/2 lemon
Amaretto	1 Tbsp

\*available in specialty food store

1. Prepare tart dough. With a mixer, cream butter and sugar till smooth. Mix in yolks, then mix in flour and form dough. Wrap with plastic wrap and chill in refrigerator for at least 1 hours.
2. Prepare ricotta filling. Mix ricotta and sugar until smooth. Add eggs one at a time.
3. Mix flour, peel, lemon zest into the cheese mixture. Add Amaretto at last.
4. When tart dough is ready, take it out from refrigerator. Divide into 2 pieces. Roll both to 1/4" thick. Line one piece to the bottom of a pie. Cut the other piece into strips.
5. Pour ricotta cheese filling into the lined pie dish. Use the tart dough strips, form a criss-cross pattern on top of the pie. (with strips attaching the rim of the tart bottom).
6. Bake at 350°F for 45-50min, or until golden brown.