

RICOTTA COCOA PIE WITH WHITE CHOCOLATE CHIPS

A surprising sin of gluttony! There are several degrees of sweetness that alternate and merge in this special chef's recipe with a wonderful white chocolate fragrance.



INGREDIENTS:

250 g ricotta
75 g sugar
1 egg yolk
25 g Emilia bitter cocoa powder
50 g Emilia white chocolate chips
1 vanilla pod
some powdered cinnamon
some fresh mint
1 small vanilla pod
200 g red onion
50 g cane sugar
50 g honey
100 g red wine
some grated lemon and orange zest
some lemon juice



Difficulty
EASY



Preparation
100 min



Portion
4

1 Procedure for the onion jam: soak all the ingredients together for about 1 hour, then cook for about 40 minutes in small saucepan over moderate heat (until cooked well). If it's too sweet, add some lemon juice. Let cool before using.

TIP

Bake in a double boiler at the suggested temperature - instead of on the stove - making sure the water doesn't boil and it will be more delicate and homogeneous.

2 Procedure for the pie: combine all ingredients and fill two small, greased single portion aluminum tins, place them on a baking sheet with edges at least 6cm high and filled with water like a double boiler for 30 minutes at 150 °.

3 Before turning out, wait until it cools. Lay on a ceramic plate, dust with caster sugar and edge with the red onion jam, decorate with fresh mint, lemon zest and the small vanilla pod.