

## Cassata Siciliana Recipe

Prep Time: 45 minutes | Cook Time: 15 min | Servings: 8 servings

### Ingredients

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- ##### For the Cake:
- 1 sponge cake (store-bought or homemade), sliced horizontally
- ##### For the Ricotta Filling:
- 500g (17 oz) fresh ricotta cheese (preferably sheep's milk)
- 150g (3/4 cup) granulated sugar
- 100g (3.5 oz) candied mixed fruit, chopped
- 50g (1.75 oz) dark chocolate chips
- ##### For the Marzipan:
- 200g (7 oz) almond flour
- 200g (7 oz) powdered sugar
- 2-3 tbsp water
- Green food coloring
- ##### For the Icing:
- 150g (5.3 oz) powdered sugar
- 2-3 tbsp water or lemon juice
- ##### For Decoration:
- Candied fruits (cherries, orange slices, citron, etc.)

### Instructions:

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2. \*\*Prepare the Ricotta Filling:\*\*
3. - Drain the ricotta well to remove excess moisture
4. - Mix ricotta with granulated sugar until smooth
5. - Fold in candied fruits and chocolate chips. Refrigerate until needed
6. \*\*Prepare the Marzipan:\*\*
7. - Mix almond flour and powdered sugar

8. - Add water gradually to form a smooth dough
9. - Tint with green food coloring and roll into thin sheets
10. **\*\*Assemble the Cassata:\*\***
11. - Line a round cake mold with plastic wrap
12. - Line the sides with strips of green marzipan
13. - Place slices of sponge cake on the bottom and sides
14. **\*\*Add the Filling:\*\***
15. - Pour the ricotta mixture into the cake-lined mold
16. - Level the surface
17. **\*\*Seal the Cassata:\*\***
18. - Cover with remaining sponge cake slices to seal
19. **\*\*Chill:\*\***
20. - Refrigerate for at least 4 hours, preferably overnight
21. **\*\*Prepare the Icing:\*\***
22. - Mix powdered sugar with water or lemon juice until smooth
23. **\*\*Unmold and Decorate:\*\***
24. - Flip the cassata onto a serving plate
25. - Spread the icing on top
26. - Decorate with candied fruits in traditional Sicilian patterns
27. **\*\*Serve:\*\***
28. - Slice and serve chilled

## Notes

- Serve warm with love. Great for gatherings or weeknight meals.

## Estimated Nutrition (per serving):

Calories: 400 kcal

Protein: 11g

Fat: 8g

Carbs: 66g



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