

Torta Antica

Roma ~ Age 2776

(Laurent Beaulieu)



Ingredients

- 1 ¼ C. Flour
- 5 Oz. Soft Butter
- 5 Oz. Sugar
- 2 Eggs
- ½ Sachet Baking Powder
- Pinch of Salt
- 1 ¼ C. Ricotta Cheese
- 1 ¼ C. Cherry Jam

Method

1. Preheat oven to 350°
2. Butter a 11" round baking dish.
3. Produce a batter using sugar, butter, sifted flour, eggs, baking powder and a pinch of salt.
4. Line the baking tray with half of the batter. Strain the ricotta and stir it until smooth, then distribute it over the batter.
5. Spread the jam on top and cover with the other half of the batter.
6. Bake for 35 minutes.
7. Leave to cool, server sprinkled with powdered sugar.