

Ricotta Sponge Cake

Ingredients

- 1 cup fresh La Casa Del Formaggio Full Cream Ricotta
- ½ cup plain yoghurt
- ½ cup cream
- caster sugar
- 1 sponge cake
- icing sugar
- fresh berries

Directions

1. Whisk the ricotta until quite smooth, or blend it in a food processor, then mix in the yoghurt.
2. Whip the cream and sweeten to taste, then fold this into the ricotta mixture. Spread the mixture over the bottom half of a split sponge cake, then replace the top. The ricotta layer should be a good 3cm thick.
3. Dust with icing sugar and serve with the berries. Suggest strawberries, raspberries and blackberries.