



Spiced ricotta cake

Serves 4

500g ricotta
80g brown sugar
1 orange, zested
1 teaspoon vanilla essence
1 lime, zested
¼ teaspoon ground cinnamon
¼ teaspoon ground star anise
¼ teaspoon ground cloves
¼ teaspoon ground cardamom

Line a fine sieve with a layer of damp muslin or a clean Chux cloth, allowing it to overhang, and place the lined sieve over a large bowl. Place ricotta inside muslin-lined sieve and leave to drain overnight. This makes your mix firmer and easier to work with.

Mix all ingredients evenly and then spoon into a plastic lined bowl. Cover with a weighted plate and press overnight in the refrigerator, or if you're feeling lucky serve it straight away with fresh seasonal fruits and a wafer biscuit for some crunch.

Note: For another dimension in flavor and texture, try adding dried mixed peel, dried cherries or dried cranberries.



Star of **Sumptuous** Television and award-winning restaurant d'Arry's Verandah, chef Nigel Rich is renowned for his produce-driven seasonal menus. In episode 3 Nigel shares his recipe for spiced ricotta cake with us.

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