



Ingredients: sponge cake; ricotta cream; marzipan; 150 gr (6 oz) icing sugar; water; glass of vermouth; candied fruit: mandarins, orange, pers, plums and candied pumpkin; for sponge cake : 10 eggs; 300 gr (12 oz) sugar; 250 gr (10 oz) soft flour; butter; a pinch of vanilla; for ricotta cream : 300 gr (12 oz) ricotta cheese; 150 gr (6 oz) sugar; a pinch of vanilla; a tbsp plain chocolate drops; for marzipan : 100 gr (4 oz) almond flour; 200 gr (8 oz) sugar; a pinch of vanilla; 1 tsp of honey; 5 drops of almond essence; a few drops of food colouring.

Make the marzipan: Put into a large bowl the almond flour, sugar, honey, a pinch of vanilla, almond essence and food colouring dissolved in a little bit of water

.
Mix well
and
then
knead
with
hands
until

obtaining
a
homogeneous
dough ball
.
You have
to get
a smooth
and
soft
dough
because
otherwise
the marzipan will tend
to
break.

Make the ricotta cream: Mix well with a fork in a bowl, ricotta, sugar and vanilla, adding a few sips of milk if the ricotta is a bit dry. Leave to rest for about 12 hours. Sieve at least twice so as to make the cream smoother. Add the chocolate drops and mix one more time.

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Make the sponge cake: Divide egg whites from the egg yolks by putting them in two separate bowls
p
he
egg yolks
with
half
of
the sugar
using an
electric whisk
until
obtaining a
frothy
, swollen
and
pale yellow mixture.
Beat
now
the egg whites
and

after
about
5 minutes

,
when they are
already
quite
swollen
and
white

,
add
the remaining
sugar
and
continue
to
mount
for a few
minutes

.
Mix
the mounted egg
yolks
with the mounted egg whites and,
at this point,
add the
flour
and
a pinch of
vanilla
, pour into
through
a
sieve
to make
sure that
no
lumps are formed

.
Mix
everything
with
a
wooden
spoon

until
mixture is
homogeneous

,
being careful not to
dismantle it

.
Grease and
flour
well
for
a
round baking pan
and
pour
the
mixture
in
the center
of
the mold
leveling
well

.
Do
preheat
the
oven
to
180 °C (356 °F)
and
bake
your
cake
pan
for
at least
35-40
minutes
without
ever
opening
the
oven
in the
first

half hour
of
cooking

.
Remove
the
baking pan
from
the oven
and cool
the cake
in
the mold
before opening it

.
Make the cassata: Cut your sponge cake in 3 discs and drenched them in a bowl where you poured a glass of vermouth, water and sugar.

Use
a
disk
soaked
to make up
the
outer part
of the cassata
slicing
it of
height
of the mold

.
Coated
inside
your
mold
with
film
paper
and put down

the
squares
of marzipan
on
the edge
of
it
,
alternating
with
slices
of
sponge cake
of
the same
size.
Place
a
disc
of soaked sponge cake o
n
the bottom
of
the mold
and
pour
the
cream
ricotta
that
you have
previously
prepared
.
Close
the
cake
with
the
third disc
of
sponge
cake
and let
sit for
half an hour

.

After this
time
you can
turn
the
mold
, remove the
film
paper
that
has helped to
hold
together
the
cake
without having it
stick
to the mold
and
cover
the
box with
the
icing
that
have been prepared
by dissolving
sugar
in water in
a
saucepan
over low heat.
Let
stand
the
glaze
until it
will become
clearer
and,
at this
point,
cover
the
top

of the cassata
decorating it with
candied fruit
and candied pumpkin
to your taste

.

Put
the cassata in
the refrigerator
and wait
at least
2 hours
before serving.

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