Citrus Ricotta Loaf Cake with Almond Glaze

czas przygotowania: **75 min**

poziom trudności: **trudny**



A wonderfully moist and fluffy ricotta loaf cake bursting with the refreshing flavours of orange, lemon and lime. The ricotta gives the cake a delicate, tender texture, while freshly squeezed citrus juices and fragrant zest add a bright, zesty aroma. Finished with a sweet almond glaze and crunchy whole almonds, this elegant bake is perfect for afternoon tea, family gatherings and special occasions.

Składniki

For the citrus ricotta cake (25 × 11 cm loaf tin):

- Ricotta – 250 g
- Eggs – 3
- Sugar – 150 g
- Gellwe Vanilla Sugar – 16 g
- Fine plain flour – 220 g
- Potato starch – 50 g
- Gellwe Baking Powder – 15 g
- Sunflower oil – 80 ml
- Orange juice – 30 ml
- Lemon juice – 15 ml
- Lime juice – 15 ml
- Orange zest – from 1 orange
- Lemon zest – from 1 lemon

For the almond glaze:

- Ground almonds – 40 g
- Icing sugar – 35 g

Sposób przygotowania

- Egg whites – 30 g (from 2 eggs)
- Whole almonds – 8–10

Additional ingredients:

- Melted butter (for scoring the cake) – 10 g