



# Cassata Siciliana

This recipe is brought to you by Raffaella Delmonte from  
'An evening with Raffaella Delmonte at Bel Mondo'

600g Plain sponge cake without crust  
500g Ricotta Zany Zeus\*  
100g Dark Chocolate 70% cut into small chunks\*  
300g Mixed candied fruits \*  
200g Icing sugar  
Maraschino cherry liquor\*  
300ml Cream

Plus Cherries, Chocolate shavings and Citrus peel for decorating.

Work the ricotta well with a wooden spoon mixing it with the sugar, candied fruit and chocolate chunks.

Line a rectangular loaf tin with plastic wrap allow for a little extra to overlap the sides.

In a separate bowl mix the Maraschino liquor and water to the proportion you like.

Line the loaf tin with 1/3 of the sponge cake and sprinkles it with the Maraschino mixture then put a layer using half the ricotta mixture.

Make a second layer of sponge and sprinkle it with the maraschino mixture then make another layer using the rest of the ricotta mixture.

Finish with the remaining sponge sprinkled with the Maraschino.

Fold the overlapping plastic wrap over the Cassata, compact down and place in the fridge for several hours or overnight.

Unwrap cassata from its plastic wrap and turn it into a serving dish, cover with whipped cream and decorate with cherries, dark chocolate shavings and citrus peel

*Alternatively, blend 200g of almond paste with green food colouring diluted in few drops of water until the colour is uniform. Then wrap the paste in plastic wrap and refrigerate.  
Turn the coloured almond paste out onto a sheet of wax paper and roll the out 1/2cm thick and as wide as the cake.  
Unwrap cassata from plastic wrap, turn it into a serving dish, and lay the almond paste over it.*

