

Migliaccio



🍴 For 30 cm diameter baking tin

Ingredients

250 gr of durum wheat semolina
300 gr sugar
250 gr ricotta cheese
1 liter of milk
4 eggs
50 g butter + butter what is needed to the mold
the grated zest of one organic lemon
2 tablespoons orange flower essence
1 teaspoon vanilla powder (or half seeds berry)
1 pinch of salt

Method

Heat the milk in a large pot over medium heat. Before to boil, pour the semolina a bit at a time, stirring constantly, when it starts to coagulate and starts to bubble remove from heat. Add the butter, sugar, beaten eggs, ricotta previously crushed with a fork and mix everything well until the mixture will be homogeneous. Add the remaining spices: grated lemon zest, salt, vanilla and orange flower essence. Mix together and pour into a buttered pan. Bake at 190 ° for one hour, on the surface it will form a crispy brown. Allow to cool completely and let rest 10-12 hours before serving.