

MAGIC RICOTTA CAKE WITH CHOCOLATE CHIPS & PISTACHIOS

Torta Magica di Ricotta con Gocce di Cioccolato e Granella di Pistacchio

Prep Time: 15 minutes **Cook Time:** 60 minutes **Total Time:** 2 hours 15 minutes **Servings:** 8-10

Ingredients

- 19.4 oz (550 g) whole-milk ricotta, well drained
- 1/2 cup + 1 tablespoon (120 g) granulated sugar
- 3 large eggs
- 2 tablespoons orange marmalade
- Finely grated zest of 1 lemon
- Finely grated zest of 1 orange
- 1/2-3/4 cup (90-130 g) chocolate chips
- Powdered sugar, for dusting
- 1/4 cup (30-40 g) chopped or finely ground pistachios, for decorating
- Butter or nonstick baking spray, for the pan
- Parchment paper

Instructions

- 1. Prepare the ricotta.** Place the ricotta in a large bowl. If it is very wet, drain it in a fine-mesh strainer first. Add the sugar and beat with an electric mixer for 2-3 minutes, until smooth and creamy.
- 2. Add the eggs.** Add the eggs one at a time, mixing after each addition, until the mixture is pale, smooth, and creamy.
- 3. Add the flavorings.** Mix in the orange marmalade, lemon zest, and orange zest until evenly incorporated.
- 4. Add the chocolate chips.** Fold the chocolate chips gently into the ricotta mixture with a spatula. Reserve a few for the top if desired.
- 5. Prepare the pan.** Preheat the oven to 350°F (180°C). Grease an 8-inch (20 cm) round or springform pan and line the bottom with parchment paper. Pour in the mixture and smooth the surface.
- 6. Bake.** Bake for 55-60 minutes, until the edges are set and lightly golden. The center may still have a slight wobble. Do not overbake.
- 7. Cool.** Let the cake cool completely in the pan. For an extra-creamy yet firmer texture, refrigerate for 2-3 hours before serving.
- 8. Decorate.** Dust generously with powdered sugar and finish with the chopped or finely ground pistachios. Slice and serve.

Nonna's Tips

- Use whole-milk ricotta for the richest texture.
- Drain very wet ricotta well before mixing.

- It is normal for the cake to rise slightly in the oven and settle as it cools.
- Do not overbake: the center should remain tender and creamy.
- Let the cake cool completely before slicing for the cleanest pieces.

How to Store

Store the cake covered in the refrigerator for up to 4 days. For the best texture, remove it from the refrigerator 15-20 minutes before serving.