



BRETZELI RICOTTA CAKE WITH LEMON CARAMEL

Preparation: 30 minutes

Baking time: 60 minutes

Cooling time: 3-4 hours

Ingredients (18 cm springform tin)

- 150g Bretzeli
- 70g Butter, melted
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Filling

- 150g Greek yoghurt
- 250g ricotta
- 180g sugar
- 1 tbsp cornflour or potato starch
- 2 eggs
- Zest of 1 lemon
- 1 vanilla pod

Preparation

1. Preheat the oven to 165°C.
2. Lightly grease a round 18 cm springform tin and set aside.
3. Crumble the Bretzeli and mix with the melted butter.
4. Press the crumb dough onto the bottom of the springform tin with the back of a spoon.
5. Add the yogurt, ricotta, sugar, cornflour or potato starch, eggs, lemon zest and vanilla to a bowl and blend until smooth.
6. Pour the filling over the base and bake the cake for 50-60 minutes until lightly golden brown.

For the lemon caramel

- 2 lemons
 - 100g sugar
 - 100 ml water
 - Juice of 1 lemon
 - Mint to taste
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- Bretzeli for decoration

7. Allow the cake to cool to room temperature for 1 hour and then place in the refrigerator for a few hours.
8. For the lemon caramel: Slice the lemons thinly. Place the sugar, water, mint and lemon slices in a frying pan and allow to caramelise over medium heat.
9. Remove the mint and add the lemon juice to the caramel and stir.
10. Top the cake with the caramelised lemon slices and pour over the caramel.
11. Decorate with mint and Bretzeli.