

APRICOT AND RICOTTA TORTE

Ingredients for four people:

Ingredients for the bottom crust

100 g white flour

25 g di potato flour

3 tsp powdered yeast

125 g sugar

1 package of powdered sugar

pinch salt

3 eggs

125 g butter

PREPARATION

Mix in a bowl white flour, potato flour, and powdered yeast

Mix sugar and powdered sugar, salt, eggs, butter and stir (or use an immersion blender) until you obtain a crumble-free dough.

Preheat oven to 160°C.

Pour dough in a 26cm-wide cake ring with a piece of parchment paper greased with butter

Bake for 25 min.

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