



Cherry & Nougat Torronata

groundwork

Who doesn't love a versatile dessert? Well, we all do! A firm dessert made with a mixture of ricotta and sugar, combines well with many fruits - here with the sour, tart flavour of morello cherries added alongside nutty nougat and smooth jersey yoghurt.

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elements

500g Alexandrina Fresh Jersey Ricotta cheese
 3/4 cup (165g) caster sugar
 300ml Alexandrina Natural Yoghurt
 150g firm almond nougat, chopped finely
 200g drained bottled morello Cherries
 350g fresh cherries, for serving

technique

- line a loaf pan, we used a 11cm x 25cm with a strip of baking paper to cover the base and extend over two long sides.
- beat the alexandrina fresh jersey ricotta and sugar in a small bowl with an electric mixer until smooth.
- transfer the ricotta mixture to a large bowl; fold in the alexandrina natural yoghurt, then the nougat and morello cherries.
- spoon mixture into the prepared pan, smooth top. Cover, freeze overnight or until firm.
- turn out onto a board; slice. Stand for at least 15 minutes or until softened slightly before serving.
- decorate with fresh cherries, if desired.



Calcium Hero of the Dish | Alexandrina Fresh Jersey Ricotta

Alexandrina Fresh Jersey Ricotta is made with a mixture of whey and Alexandrina's Full Cream Jersey milk. Ricotta in Italian means 're-cooked' as it evolved as a use for the 'whey' left from the making of cheese. Alexandrina Fresh Jersey Ricotta is a mass of creamy-white, fine and moist grains. It is firm in texture and not too wet nor too solid. It is sold in small round wheel that look like an upturned basin with a patterned surface, the result of being drained in a colander then placed in a small tub. It is suitable for spreading, but best for cooking or baking. Alexandrina Fresh Jersey Ricotta is delicately lemony, mild and milky, with a slightly sweet, eggy flavour with a fresh aroma.

- **Looking for Alexandrina Products?** | Click on the shopping trolley on the home page, to find the list of our supportive South Australian stockists - visit <http://www.alexandrinacheese.com.au/>
- **Looking for Cherries?** | Try one of the growers at your local Farmers Market.
- **Plating up** | The rich, creamy colour of the ricotta and yoghurt contrasts beautifully with the deep magenta colour of the cherries. You can use white, black or gold crockery to plate up, in fact any green or red trimmed crockery would work as well.
- **Top Tip** | Whip it up in advance for a festive season gathering, even double it & save a tin for the New Year gathering.
- **Foodie Fact** | Alexandrina's Ricotta is an Italian whey cheese made from cows milk whey left over from the production of cheese. Like other whey cheeses, Ricotta is made by coagulating the proteins that remain after the casein has been used in other cheese, notably albumin and globulin.
- **Find more Alexandrina recipes** | http://www.alexandrinacheese.com.au/recipe_book.html



