

Migliaccio

Ingredients

- 2 cups milk
- 2 cups water
- 3 1/2 Tbsp unsalted butter
- peel of 1 lemon
- pinch of salt
- 1 2/3 cups semolina flour
- 4 eggs
- 1 1/2 cups sugar
- 12 oz thick ricotta
- 1 Tbsp limoncello (optional)
- 2 tsp vanilla extract
- powdered sugar

Directions

Preheat oven to 350°F. Grease a 9" springform pan.

Heat milk, water, butter, lemon peel and salt together in a saucepan over medium heat. Once it's boiling, remove and discard the lemon peel. Gradually whisk in the semolina. Cook until the semolina hardens, whisking or stirring continuously. Remove from the heat and set aside.

In a large bowl, beat or whisk the eggs. Whisk in the sugar. Add the ricotta, the limoncello and the vanilla extract and whisk well. Gradually mix in the semolina flour.

Transfer the batter to the pan and bake in the oven for about an hour, until the top is golden brown. Dust with powdered sugar.