



BECOME A MASTER

OF CREATING LEMON DESSERTS.

WHEN LIFE GIVES YOU LEMONS,

Lemon almond polenta cake

- 1 pound/4 sticks unsalted butter, softened, plus more for the pan
- All-purpose flour for the pan
- 2¼ cups superfine sugar
- 4½ cups ground almonds
- 2 teaspoons vanilla extract
- 6 eggs
- Zest of 4 lemons, plus juice of 1 lemon
- 1¼ cups polenta
- 1½ teaspoons baking powder
- ¼ teaspoon sea salt

Preheat oven to 325°.
Butter and flour 12-inch round cake tin.

Beat the butter and sugar together until pale and light. Stir in ground almonds and vanilla. Beat in eggs one at a time. Fold in the lemon zest and juice, polenta, baking powder and salt.

Spoon batter into prepared tin. Bake in the preheated oven for 45–50 minutes or until set and deep brown on top.

Lemon almond ricotta cake

- 2 sticks/1 cup unsalted butter, softened, plus more for pan
- 2¼ cups blanched almonds, finely ground
- ½ cup all-purpose flour
- 7 lemons, zested, and juice of 3
- 1 cup plus 2 tablespoons superfine sugar
- 6 organic eggs, separated
- 1¼ cups fresh ricotta

Preheat oven to 300°.
Butter and line 9-inch round cake tin.

Combine almonds with the flour and lemon zest.

Beat butter and sugar together until pale and light. Add egg yolks one by one, then incorporate almond mixture.

Beat ricotta lightly with fork, and add lemon juice.

In separate bowl, beat egg whites until they form soft peaks. Fold egg whites into almond mixture, then gently stir in the ricotta.

Spoon mixture into prepared tin. Bake for 35–40 minutes; test for doneness by inserting skewer, which should come out clean.

Remove from tin while still warm.

Lemon Recipes & Art
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