



Mojito cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Biscuit: 4 eggs, 150g flour, 50g starch, 1tsp baking soda, 150g brown sugar

Filling: 750ml cream, 250g ricotta, 250g brown sugar, 8 limes, 2 bunches of mint, 10 sheets of gelatine, 1.5dl rum (Havana club, 3 años)

Instructions

1. Wisk the eggs with 150g of brown sugar until foamy. Mix the baking soda with the flour and the starch. Add it to the eggs and sugar. Bake in a cake form for 30-40min at 180°C.
2. Clot 5dl of the cream until stiff. Add the ricotta. Mix the zest of 2-3 limes with the juice of 7 limes and the rest of the sugar. Set aside a few mint leaves and chop the rest of them finely. Add them to the lime juice and sugar. Add the mixture to the cream and ricotta.
3. Add the gelatine to warm water until it dissolves according to the intructions on the package. Add the liquid to the filling. Put it in the fridge.
4. Cut the biscuit in 3 layers.
5. Put one layer of biscuit on the bottom of your pie form. When the filling starts to get solid, put a first layer of filling in your form. Wait until it has a solid texture. Put the next biscuit on top of it and soak it in rum. Pour the rest of the filling on top of it and let it solidify.
6. A few hours before serving, take the pie out of the form. Put the last biscuit layer on top and soak it in the remaining rum.
7. Clot the rest of the cream until stiff and plaster around the cake. Decorate with pieces of lime some mint leaves.
8. Done!