



Migliaccio Napoletano

INGREDIENTS:

- 2 cups whole milk
- 2 1/4 cup water
- 1 cup semolina flour
- 3 TBSPs butter
- Rinds from one orange and one lemon
- 1/2 tsp salt
- 4 extra large eggs
- 1 1/4 cup sugar
- 1 lb ricotta, full fat
- 1 tsp vanilla extract
- Optional: 1 tsp lemon extract plus 1 tsp orange extract

DIRECTIONS

- Grease and flour a 9 or 10 inch springform pan.
- Set aside.
- Preheat oven to 375F.
- Place milk, water, salt, butter and citrus rinds in a sauce pot.
- Bring to a slow boil on medium-low heat.
- Carefully add semolina to boiling liquid, a little at a time while stirring with whisk.
- Cook semolina, continuing to stir for about 5 minutes or until totally set.
- Remove from heat, remove rinds and allow to fully cool.
- Place eggs, sugar and vanilla in large bowl.
- Mix well with electric mixer until foamy.
- Add ricotta and continue mixing on low until blended.
- If you choose to add orange and lemon extracts for extra citrusy flavor, do so now.
- Add cooled semolina, a bit at a time, while mixing on low.
- Make sure to beat well, especially if you have lumps.
- Mixture needs to be smooth.
- Pour mixture into prepared baking pan.
- Even out surface with spatula.
- Bake in preheated oven for 60 minutes or until golden.
- Shut off oven and partially open oven door to allow cake to cool gradually.
- After 15 minutes, remove cake from oven.
- Allow cake to completely cool before serving.

NONNA'S TIPS



- Make sure to use semolina and not semola. Semolina is ground very fine but semola is not. In fact, semola would be too coarse for this recipe.
- I like my cake to taste and smell citrusy so I add the extracts that I listed under Optional. Feel free not to use them if you want a milder flavor.
- This cake is even better the day after. Keep it refrigerated overnight and sprinkle with powdered sugar before serving.