

Ricotta Cheese and Nutella Pie

Yield:
Serves 8 people



Difficulty :
MEDIUM



Prep Time: 1 hour.

Ingredients for the dough

<i>Amount</i>	<i>Ingredient</i>
2	Eggs
1 cup	Sugar
1 stick	Butter
3 cups	flour
1 tsp	Vanilla extract
2 tsp	Baking powder

Ingredients for the cream

<i>Amount</i>	<i>Ingredient</i>
1 3/4 cups	Ricotta cheese
1/4 cup	Sugar
1/4 cup	Nutella (softend in microwave or double boiler)

Instructions

Combine in a bowl the eggs with the sugar, then add the butter at room temperature, and then the vanilla, flour and baking powder. Knead with your hands until the dough is smooth and compact. Let the dough rest in the fridge for at least 30 minutes wrapped in foil. It can also be left overnight.

Meanwhile in a bowl mix together the ricotta and sugar. Set aside the nutella. Divide the dough into two (one part to be a bit larger). Roll out the larger portion of the dough and line a baking pan greased and floured. Prick the bottom with a fork and pour the first layer of nutella hot (softened in a double boiler or in the microwave) and then the ricotta mixture.

Finally, roll out the second part of the pastry (this layer should be thinner than the base) and cover the cake. Be careful to close the edges. If you have some small strips of pastry left over, you can have fun with cookie cutters and decorate your tart as desired, remembering to moisten with water, the decoration obtained to make it adhere perfectly to the surface of the tart.

Bake at 180 ° C / 350 ° F for about 30/40 minutes. Once baked and cooled sprinkle icing sugar on the cake.