

OUR FAVORITE RECIPES

Seamus's Easter Ciambella



Ingredients:

- 1 ½ lb (750 g) flour
- 1 ¼ lb (600 g) sugar
- 1 ¾ lb (800 g) fresh sheep ricotta cheese
- 3 packs dry yeast
- 4 egg yolks
- 3 pinches salt
- 3 oranges, juice and grated peel

Preparation:

Place all ingredients in a mixer, mix well and place in a round doughnut form. Bake in the oven at 280°F (150°C) for 40 minutes. Serve warm, sprinkled with a little bit of maple syrup.

Makes 12 servings

