



Recipe from: [My Catholic Tradition](#)

Baked Ricotta Cakes with Fruit Sauce

The berry sauce can be made a day in advance and chilled until ready to use.

SERVES FOUR

1 cup ricotta cheese

2 egg whites, beaten

4 tbsp scented honey, plus extra to taste

4 cups mixed fresh or frozen fruit, such as strawberries, raspberries, blackberries and cherries

Preheat the oven to 350°F.

Place the ricotta cheese in a bowl.

Break it up with a wooden spoon.

Add the beaten egg whites and honey.

Mix them thoroughly until smooth and well combined.

Lightly grease four ramekins.

Spoon the ricotta mixture into the prepared ramekins and level the tops.

Bake for 20 minutes, or until the ricotta cakes are risen and golden.

Meanwhile, make the fruit sauce.

Reserve about one-quarter of the fruit for decoration.

Place the rest of the fruit in a pan.

Add a little water if the fruit is fresh (less if you are using frozen fruits).

Heat gently until softened.

Leave to cool slightly and remove any pits if using cherries.

Press the fruit through a sieve.

Taste and sweeten with honey if it is too tart.

Serve the sauce, warm or cold, with the ricotta cakes.

Decorate with the reserved berries.