

The Vera Torta, also called Torta degli Sposi (Wedding Cake), is part of Imola's culinary heritage. It is a cake for special occasions, and if at first sight it seems inspired by the Bolognese rice-based "Torta degli Addobbi", here rice is replaced by ricotta.

Ingredients

For the cake:

- 500 gr. cow or sheep ricotta well drained
- 400 gr. raw cane sugar
- 250 gr. toasted and chopped peeled almonds
- 125 gr. crumbled amaretti
- 200 gr. chopped candied citron
- 8 eggs
- 1 vanilla pulp

For the syrup:

- 150 ml. bitter almond liqueur
- 50 ml. alchermes liqueur

Preparation: roast the peeled almonds, sauté them in a pan with seed oil and 2 teaspoons of brown sugar, then chop them. Beat the egg yolks which must have been previously separated from the whites with the sugar and the seeds from the vanilla pod; fold in the ricotta cheese by adding the chopped almonds, chopped candied citron and crumbled amaretti biscuits. Beat the egg whites until stiff and ready to be folded in the mixture. Pour the mixture into a pan up to a height of 3/4 cm and bake at 170° for about 60/80 minutes. Take out of the oven when still hot and brush the surface with the syrup, allowing the alcohol to evaporate in the oven for a few minutes.

Variation: Royal Icing (egg white, glucose, icing sugar and lemon juice), naturally white, considerably enhances the look of the cake making it worthy of a wedding banquet.

Recipe filed at the Bologna Chamber of Commerce on 29/10/2019