

World Gourmet Summit 2006  
Culinary Masterclass  
Singapore Tourism Board, Auditorium

20 April 2005 /3.00pm – 5.00pm

RICOTTA CHEESE PUFFS FILLED WITH CANDIED FRUITS

Presented by  
Masterchef Gennaro Esposito

Serves 4

**Ingredients:**

**Basic Sweet Dough**

500g All-purpose flour  
200g Butter  
190g White sugar  
A few drops of vanilla essence  
A pinch of salt  
1 Whole egg, lightly beaten  
50ml Warm water

**Ricotta Cheese Filling**

500ml Water  
350g Semola flour  
175g Sugar  
A pinch of salt  
500g Ricotta cheese  
1 Whole egg, lightly beaten  
80g Candied orange and lemon  
A pinch of ground cinnamon  
Icing sugar, for dusting

**Method**

1. Place flour, butter, sugar, vanilla essence and a pinch of salt in a mixing bowl. Using your fingertips break the butter into the flour mixture until it resembles coarse cornmeal. Slowly add in the lightly beaten egg and warm water and knead until dough comes together into a ball. Cover and place in the refrigerator to chill for 30 minutes.
2. For the ricotta cheese filling: Pour water into a saucepan; add semola flour, sugar and a pinch of salt, mix well and bring mixture to a boil. Remove saucepan from the heat and set aside to cool. Stir in the ricotta cheese, beaten egg and candied fruits until well blended.
3. Roll out the chilled dough on a floured surface. Using a round ring mould cut the dough into discs. Top each dough disc with the ricotta cheese filling and fold into a half moon shape.
4. Bake the puffs in a preheated oven at 170°C for about 15 minutes until golden brown. Remove and sprinkle with icing sugar. Serve hot.