

Parma pudding



Umnova Polina



Parma pudding

- Preparation: 30 min
- Cooking : 60 min
- Portions : 6

Ingredients

- 500 gram ricotta
- 4 tablespoons flour
- 3 eggs
- 100 gram sour cream
- 2 tablespoons coffee
- 2 tablespoons honey
- ½ lemon
- Berry
- powdered sugar

Cooking

- 1) Mix eggs, honey, flour. Beat with a mixer.
- 2) Divide the resulting mass into 2 parts.
- 3) In one part add the lemon juice, and another coffee.
- 4) Take a baking dish and put mixture.
- 5) Bake in the oven for 30-40 min at a temperature of 220 C.
- 6) Ready dessert decorate with powdered sugar and berries.



***Bon
Appétit !***

