

## Naples-Style Lemon Ricotta Cake (Migliaccio)

- 240 ml whole milk
- 720 ml water
- 56 g unsalted butter
- 2 medium lemons, divided and zested (1 lemon into large strips of peel and the other finely grated)
- 198 g semolina flour (セモリナ粉)
- 250 g ricotta (thick, drain any liquid) – also works with cottage cheese
- 4 large eggs
- 340 g granulated sugar
- 2 tsp vanilla
- 1½ tsp limoncello, optional
- Powdered sugar, as needed for garnish



1. Butter and flour a 23-cm-round springform pan. Preheat the oven to **190°C**.
2. In a medium, heavy-bottomed saucepan over medium heat, bring the **milk, water, butter, and large strips of lemon peel** just to a simmer (*watch it – it boils over easily*).
3. As soon as the milk starts to bubble, remove the strips of peel with a fine-mesh strainer and discard.
4. Sprinkle the **semolina** flour into the pot gradually, stirring constantly.
5. Reduce the heat to low and continue to stir until the mixture thickens and becomes dense and smooth, like a paste, for 1 to 2 minutes. Remove from heat and set aside.
6. In the bowl of a stand mixer, combine the **ricotta, eggs, granulated sugar, finely grated lemon zest, vanilla, and limoncello** (if using). Mix on medium-low until well blended.
7. Gradually add the semolina mixture to the ricotta mixture, stirring well to create a smooth, creamy mixture without any large lumps (a few small lumps are fine).
8. Transfer the mixture to the prepared pan. Smooth the top.
9. Bake until the cake is firm and the top is golden brown, **about 55 minutes**.
10. Let cool completely, then sprinkle lightly with **powdered sugar** before serving. Refrigerate any leftovers.