



## JERNEJ KITCHEN

# BLACKBERRY RICOTTA AND OLIVE OIL BARS

*Blackberry Ricotta and Olive Oil Bars. Love how moist, soft and incredibly tasty these are.*

MAKES 12 BARS  
PREPARATION: 15 MINUTES  
BAKE: 50 MINUTES

### BLACKBERRY RICOTTA AND OLIVE OIL BARS

60 g semolina (1/2 cup)  
120 g all-purpose flour (1 cup)  
1 tsp baking powder  
3 eggs  
370 g ricotta cheese  
120 g sugar (3/4 cup)  
1 tsp vanilla seeds or vanilla extract  
zest of one lemon  
1 tbsp milk  
1 tbsp rum (optional but recommended)  
60 g melted butter (1/4 cup)  
40 ml olive oil  
200 g blackberries (2 cups)

### BLACKBERRY JAM

200 g blackberries (2 cups)  
4 tbsp sugar

### TOOLS AND EQUIPEMENT

2x bowl  
electric mixer  
baking dish (20 x 30 cm / 8 x 12-inch)  
saucepan

### MAKE THE BATTER

Preheat the oven to 175 °C / 350 °F. In a bowl stir to combine semolina, all-purpose flour and baking powder. In a separate bowl combine eggs, ricotta, sugar, pinch of salt, vanilla seeds or vanilla extract, zest of one lemon, milk and rum using an electric mixer until nice and glossy.

### MAKE THE BATTER

Add dry ingredients (semolina, flour, baking powder) to the wet ingredients (egg, ricotta...) and mix to combine, using an electric mixer. Gradually add the melted (at room temperature) butter and olive oil (in a thin stream) and mix to combine. Add the blackberries and gently stir them into the mix, using a spatula.

### BLACKBERRY JAM

Prepare the blackberry jam. Add blackberries and sugar to a saucepan. Place over medium high heat. When the mixture comes to a boil, cook for about 5 minutes, then remove from the heat and let it cool completely.

### BAKE AND SERVE

Pour the batter into a baking dish (approx. 20 x 30 cm / 8 x 12-inch) lined with baking paper. Place in the oven and bake for 25 minutes at 175 °C / 350 °F, then remove from the oven. Spread the blackberry jam evenly on top of the half baked batter then place back in the oven and bake for about 25 - 35 minutes at 175 °C / 350 °F. Remove from the oven, let it cool, then slice and serve. Enjoy.

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