

WHAT'S ON LORETTA'S SONOMA TABLE:

LA PASTIERA

ONE CAKE YIELDS 8 SERVINGS

INGREDIENTS

BASE CRUST (OPTIONAL)

1 cup gluten-free flour (I recommend [Cup4Cup](#)), or all-purpose flour
1/2 teaspoon salt
1 teaspoon sugar
1/4 cup coconut oil
1 egg
1/3 cup water

RICE

2 cups almond milk (I recommend [Elmhurst](#)), or whole milk
1 cup Arborio rice, rinsed well
pinch salt
3-4 strips of lemon peel (cut into 1-to-1.5-inch chunks with a paring knife)

FILLING

6 eggs (room temperature)
3/4 cup sugar
1 pound ricotta
2 tablespoons lemon zest
2 tablespoons orange zest
1/2 teaspoon cinnamon
4 teaspoons lemon extract
1/3 cup candied citron, finely chopped (optional)
powdered sugar, to garnish

DIRECTIONS

Preheat oven to 350 degrees and position rack to middle. Spray a 9 1/2-inch springform pan with nonstick spray and set aside.

CRUST (optional): Combine flour, salt, and sugar with a fork. Smash and blend in coconut oil until crumbly. Add egg and mix until incorporated. Add water by stirring in 1 tablespoon at a time until dough holds together. Shape into a ball and place onto a sheet of floured parchment paper and cover with additional sheet of parchment paper. Roll out crust and lay it into the bottom of your pan, using your hand to flatten and stretch it to size, and trimming edges to just fit. Pre-cook crust for 6-8 minutes to set.

RICE: Combine almond milk, rice, salt, and lemon peel in a saucepan over medium-high heat. When milk begins to boil, reduce heat to low, cover slightly, and stir occasionally until mixture begins to thicken, approximately 6-10 minutes. Remove lid and stir constantly, approximately 5 minutes longer, to prevent milk from sticking to bottom of pan. Remove from heat when rice is cooked *al dente*; it will continue to cook in the oven. Remove lemon peel. Set aside and allow to cool.

FILLING: In a large stand or hand-held mixer, beat the eggs until light and frothy. Gradually whisk in sugar and beat for 1-2 minutes more. Add ricotta, zests, lemon extract, cinnamon, and citron (optional). Whisk until incorporated. With a mixing spoon, gently add cooked rice, breaking up any clumps.

Add mixture to baking pan over par-baked crust and place on a sheet pan. Bake for 10 minutes at 350 degrees. Reduce temperature to 325 degrees and bake approximately 50 minutes longer. When edges of cake are firm and center jiggles slightly in the middle, remove pan from oven and set aside to cool. Sprinkle powdered sugar over top to garnish. This dish can be served warm or chilled.
