Almond Cake with Ricotta Ice Cream and Rhubarb

Recipe by V-ZUG Ltd.

Preparation	45 Mins
Resting time	2 Hrs
Cooking time	1 Hrs 5 Mins
Portions	8
Appliance	CombiSteamer V4000 45 from 2021

Sbrisolona-style almond cake served with ricotta ice cream and Vacuisine rhubarb. A crispy texture meets delicate creaminess and fresh acidity, enhanced with a rhubarb glaze.

Pan with lid (approx. 16 cm ø)

Sbrisolona Almond Cake

200 g plain flour

200 g almond flour

200 g sugar

100 g fine cornmeal, or cornstarch

40 g almonds, coarsely chopped

10 g baking powder

½ tsp salt

½ vanilla pod, seeds only

2 eggs, beaten

200 g butter, cold, in cubes

Baking

30 g almonds

Rhubarb jus

650 g rhubarb, (approx. 4 stalks)

150 ml water

50 g frozen raspberries

10 g sugar

10 g grenadine syrup

1 dried hibiscus flower

Vacuisine Rhubarb

50 ml Rhubarb Jus

1 Orange, a few strips of peel removed with the vegetable peeler, 2 tbsp juice

30 g sugar

Rhubarb Sugar Glass

90 g sugar

40 ml rhubarb jus

10 g glucose powder

Serving

200 g Ricotta Ice Cream

a little rhubarb jus

Sbrisolona almond cake

Place the plain flour and all ingredients up to and including the butter into the bowl of a stand mixer. Using the flat beater attachment, briefly mix on a low setting to form a uniform dough. Spread the mixture evenly on a baking tray lined with baking paper, cover and freeze for approximately 2 hours.

Baking

Preheat the cooking space to 175 °C with hot air. Crumble the frozen dough by hand, spread it loosely on the prepared baking tray without pressing it down, and sprinkle almonds on top. Insert the tray into the cooking space and bake for approximately 40 minutes, until golden brown. Remove the cake and leave to cool.

(Pre-)heat cooking space to 175 °C with Hot air

Preheating completed. Insert cookware.

Hot air 175 °C for 40 Mins

(no pause)

Rhubarb Jus

Trim and peel the rhubarb and cut it diagonally into pieces approximately 4 cm long. Place the pieces into a vacuum bag. Place the trimmings and peel in a pan (approx. 125 g). Add water and all remaining ingredients, then cover and bring to the boil on high heat (level 8). Reduce the heat (level 5) and simmer for approximately 2 minutes, then remove from the hob, cover and allow to cool. Line a kitchen sieve with a muslin cloth, carefully strain the liquid, and gently squeeze the cloth.

Vacuisine Rhubarb

Add orange zest, juice, and sugar to the rhubarb pieces in the vacuum bag, then vacuum seal. Place the bag on the perforated stainless steel tray, insert into the cooking space, and cook with Vacuisine at 61 °C for approximately 20 minutes. Remove the bag from the cooking space and allow to cool at room temperature.

Vacuisine 61 °C for 20 Mins

(no pause)

Rhubarb Sugar Glass

Place sugar, rhubarb jus, and glucose powder in a pan and heat on high (level 8). Cook the mixture while stirring until it reaches 145-150 °C. Remove the pan from the hob, immediately pour the mixture onto a silicone baking mat, and allow it to cool completely. Roughly break the sugar mixture, then blend at the highest setting into a fine powder. Place the silicone mat on a baking tray. Using a sieve, evenly distribute the powder over it in a thin layer. Preheat the cooking space with hot air to 180 °C. Insert the tray into the preheated cooking space and melt the powder for approximately 4 minutes. Remove the tray and let it cool. Carefully peel the rhubarb sugar glass from the silicone mat and break into shards of the desired sizes.

(Pre-)heat cooking space to 180 °C with Hot air

Preheating completed. Insert cookware.

Hot air 180 °C for 4 Mins

To Serve

Cut the almond cake into pieces and arrange on plates. Place one scoop or ball of ricotta ice cream on each. Arrange the Vacuisine rhubarb around the cake and drizzle with a little rhubarb jus. Finish by placing a shard of rhubarb-sugar glaze on each portion of ricotta ice cream.

Tips

Ricotta ice cream can also be replaced with Fior di Latte, sour cream, or yoghurt ice cream.

Glucose powder can be purchased in pharmacies, specialist baking suppliers or online.

Accessories

Round baking tray, ø31cm, base lined with baking paper, sides greased

Baking tray

Vacuum bag

Perforated stainless steel tray

Additional information

Created on	10.07.2026