

Torta di polenta, mandorle e limone

Serves 6



This Italian polenta, almond and lemon cake is delicious eaten for pudding with Mascarpone cheese.

Ingredients (allergens in bold)

- 100g unsalted **butter**
- 100g caster sugar
- 100g ground **almonds**
- 1/2 teaspoon vanilla essence
- 2 medium-sized **eggs** – beaten
- zest of 2 lemons
- juice of 1 lemon
- 50g plain **white flour**
- 50g **polenta** (cornmeal)
- 1 level teaspoon baking powder
- 2 teaspoons oil to grease the tin and parchment

Method

1. Heat the oven to 170°C/Gas 3.
2. Grease the tin and line it with parchment. Grease the parchment lining.
3. Cream the butter and sugar until light and fluffy.
4. Add the beaten egg a tablespoon at a time, beating it well between additions. Use all the egg up.
5. Fold in the polenta, flour, ground almonds, lemon zest, baking powder, lemon juice and vanilla essence using a tablespoon.
6. Use a spoon to place the mixture into the prepared tin. Use the scraper to get all the mixture out of the bowl. Level the mixture in the tin using the back of the spoon.
7. Bake in the centre of the oven for 35-40 minutes until the cake is firm to the touch and brown on top.
8. When cooled, cut into slim wedges and serve with mascarpone cheese and a sprinkling of lemon zest.



Equipment

- grater or microplane
- lemon squeezer
- small basin
- fork
- mixing bowl
- wooden spoon
- tablespoon
- teaspoon
- scraper
- chopping board
- 20cm non-stick cake tin and baking parchment or 6-hole muffin tin

Recipe notes and tips

- Use the small 'teeth' of a grater or use a microplane to remove the yellow zest of the lemon. Avoid grating the white pith, it is bitter.
- Allow the cooked cake to cool in the tin for 10-15 minutes. The cake is crumbly and make break easily if cut when hot.