

What Katie ate...

ALMOND OLIVE OIL POLENTA CAKE WITH MANGO, LEMON + RASPBERRY

YOU WILL NEED

250g polenta finely ground
100g self-raising flour
120g ground almonds
1/4 tsp salt
2 tsp baking powder
300g light brown sugar
4 lemons
4 free-range eggs
250ml good quality olive oil
150g raspberries
1 large mango, peeled + cubed
100g caster sugar

YOU WILL ALSO NEED

Selection of fresh berries
Whipped cream

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SERVES 8

What Katie ate...

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Preheat oven to 180 °C/350 °F.

Grease and line a 22cm spring-form cake tin.

Combine all the dry ingredients along with the grated rind of the 4 lemons in a bowl and mix well. Turn on your mixer and add eggs to the dry ingredients one at a time.

Keep the mixer running, slowly pour in the olive oil and beat until all the ingredients are combined to form a thick batter.

Transfer the mixture into the greased cake tin and top with the raspberries and mango cubes.

Bake in the oven for about 45 mins checking after 35 mins. If the top is golden, cover with tinfoil for the rest of the baking. Continue checking every five mins to ensure the cake doesn't overcook. The cake is done when a skewer comes out more or less clean.

While the cake is baking combine the juice of 4 lemons in a pan with the caster sugar. Bring to the boil then simmer to a syrup with the consistency of single cream then set aside.

When the cake comes out of the oven prick the top with fork then while it's still in the tin drizzle the syrup over the top and set aside to cool.

Serve with fresh berries of choice piled on top of cake and whipped cream.