



Credit - Sean Galitz



COOKING PASSION SINCE 1877

Level: Easy **Time:** Ready in 1hr **Serves:** 10

BLOOD ORANGE AND POLENTA CAKE



INGREDIENTS

- 150g unsalted butter
- 200g demerara sugar
- 4 large eggs
- 1 tsp vanilla essence
- 200g ground almonds
- 100g polenta
- 1 Seville and 1 blood orange, zested then sliced into circles
- 1 tsp orange blossom water
- 1 tsp baking powder

For the syrup

- 2 star anise
- 4 cloves
- 250ml fresh orange juice
- 30ml orange blossom water
- 125g runny honey

Add creme fraiche to serve

PREPARATION

1. Heat the oven to 160°C using the NEFF Slide&Hide® oven CircoTherm® feature. Grease a 22cm springform tin with butter, then line base and sides with baking paper. Brush again with butter and sprinkle with sugar.
2. Beat the remaining butter and sugar in a bowl until light and creamy. Beat in the eggs and then the vanilla essence.
3. In a small bowl, combine almonds, polenta, orange zests, orange blossom water and baking powder, then stir this into the cake batter. Arrange a few slices of each orange in the base of the tin over the sugar.
4. Spoon the mixture into the tin and bake for 40-50 mins.
5. Remove the tin from the oven, cool for 10 mins, then carefully turn onto a plate.
6. For the syrup, simmer ingredients in a pan for 10 mins, or until reduced and thickened. Set aside to cool.
7. Prick cake with a skewer, brush with syrup and serve with crème fraiche.

