

LEMON POLENTA CAKE (gluten-free)



225 grams soft unsalted butter
225 grams caster sugar
225 grams ground almonds
115 grams fine polenta (instant polenta is best)
1½ teaspoons baking powder (gluten-free)
3 large eggs
2 lemons, zest and juice

SYRUP
2 lemons, juice only
125 grams caster sugar

Line a 23cm springform cake tin with baking paper.

Preheat the oven to 180°C.

Cream the butter and sugar.

Mix together the almonds, polenta and baking powder, and add some of this into the butter-sugar mixture, followed by 1 egg, then alternate dry ingredients and eggs.

Finally, beat in the lemon zest and juice, pour the mixture into your prepared tin and bake for 45 minutes.

Cool the cake, but leave in its tin.

Make the syrup by bringing the lemon juice and sugar to the boil in a small saucepan. As soon as the sugar is dissolved, the syrup is ready.

Prick the top of the cake all over with a cake tester, pour the warm syrup over the cake, and leave to cool before taking it out of its tin.

LEMON CURD

Zest and juice of 4 lemons
200g sugar
100g butter
3 eggs and 1 egg yolk



Put the lemon zest and juice, and the sugar and butter (cut into cubes) into either a double boiler or a saucepan on top of a larger saucepan full of simmering water. Stir with a whisk occasionally until the butter has melted.

Beat the eggs and egg yolk lightly, then stir into the lemon mixture. Let the curd cook, stirring regularly, for about 10 minutes, until it's thick and custard-like. It should feel heavy on the whisk. Remove from the heat and stir occasionally as it cools. Pour into spotlessly clean jars and seal. It will keep for a couple of weeks in the fridge. Eat as a spread on toast or use in desserts.

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