



QUICKENBERRY LODGE OLIVE OIL CAKE

served with orange segments and whipped cream

Serves 4

INGREDIENTS

150g sugar
150g or 165ml New Zealand Extra Virgin Olive Oil
100g flour
50g semolina
2 egg yolks
3 egg whites
1 lemon, zest and juice
½ teaspoon vanilla paste
Pinch of salt

PREPARATION

Cream the sugar with the egg yolks until pale and fluffy. Add the lemon zest, lemon juice and vanilla paste followed by the flour and semolina. Beat until smooth.

Slowly pour the olive oil into the mixture until the oil is incorporated into the batter. It will be quite thick and shiny. Let it rest for a while so that the flour and semolina can absorb the oil. Stir again.

Add a good pinch of salt to the egg whites and beat them to a very firm peak. Gently fold the egg whites into the cake mixture. Start with one third, then again one third and the last third. This will ensure that the cake is light and fluffy.

You can either pour the batter into a round spring form tin or into a ring form tin, depending on how you want to serve.
Bake at 170 C for about 40 minutes.

If using a round tin, sprinkle with icing sugar and serve in wedges with orange segments and whipped cream.

To serve as illustrated bake the cake in a ring form tin, then cut out smaller rounds with a cookie cutter, put two on top of each other with mascarpone in between.

Mascarpone or yoghurt is a very nice alternative to whipped cream.

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