KOCHREZEPTE FRISCH AUS MALLORCA von Fet a Sóller

Orange polenta cake

Preparation time: 15 min. · Level of difficulty: easy ·

Quantity

Ingredients for 12 pieces.

Ingredients

180 g Flour
1 packg. Baking powder
50 g Polenta (corn semolina)
225 g Sugar
225 ml Extra virgin olive oil
4 piece Eggs
3 piece Bitter oranges (or 2 oranges and 1 lemon)

Preparation

Mix the polenta, flour, sugar and baking powder in a large bowl. Add the oil and eggs to the bowl and mix to a smooth dough without lumps.

Grate the zest of the oranges (and possibly the lemon) and squeeze out the juice, reserving 2-3 tbsp. of juice. Add to the batter and stir in. The dough should still be liquid and drip slowly from the mixing spoon, if not, stir in a little water.

Preheat the oven to 170°, grease a loaf tin, line the bottom with baking paper, brush the walls of the tin with the remaining juice and pour in the batter.

Bake for 45 minutes and then check that the pastry is already coming away from the walls and is firm to the touch, if not, bake for a further 10 minutes. Remove the cake from the oven, leave to rest for 10 minutes, remove from the tin and leave to cool on a cooling rack.