



Fig Polenta Cake with Bald Hill Extra Virgin Olive Oil and Orange Syrup

Ingredients

Serves 8

850 ml water
400 g polenta
100 ml Bald Hills Extra Virgin olive oil
2 ml salt
60 g sugar
100 g pine kernels
150 g seedless raisins
150 g dried figs, diced
2 eggs
10 ml vanilla essence
250 g cake flour
Parmesan cheese shavings to serve

Orange Syrup

2 oranges, juice and finely grated peel
250 g sugar
250 ml water

Method:

1. SYRUP: Place all ingredients in a saucepan and stir over moderate heat until sugar dissolves. Simmer for 20 minutes then remove from stove and cool.
2. Bring water to boil and stir in polenta. Reduce heat to low, add 50 ml (1/5 cup) oil and salt. Continue to stir for 5 minutes, then remove from stove.
3. Add sugar, pine kernels, raisins, figs, eggs, vanilla essence and remaining oil. Mix thoroughly, then mix in flour.
4. Fill a greased 28 cm diameter cake pan with cake mixture and bake at 200 °C for 40 minutes.
5. Cool.

Serve with Parmesan shavings and a drizzle of orange syrup.

This makes a good desert served with cream or ice cream

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