

Limonato -Ginger Polenta Cake with Winter Compote and Ginger Cream
Sonoma Valley Olive Festival – Feast of the Olive December 2004

Preheat oven to 325 degrees.

Coat a 9-inch springform pan with olive oil and line bottom with Parchment paper.

1/2 cup coarse-ground cornmeal
1 1/2 cups AP flour
1/2 cup almond flour
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup sugar
1/2 cup mild extra-virgin olive oil
1/4 cup limonato olive oil
zest of one lemon
juice of half a lemon
1/3 cup finely chopped candied ginger
2 large eggs
1/2 cup milk

Blend the cornmeal, flours, baking powder, salt, and sugar in a food processor or stand mixer.

Add the olive oils to the lemon zest, juice and candied ginger then add to the dry ingredients.

Mix on low speed for a few minutes, until ingredients are incorporated.

Whisk the eggs and milk together in a small bowl then add to the batter and combine for about 1 1/2 minutes.

Pour into the prepared springform pan and keep level of batter higher at edges than in the center. This will create a more uniform cake.

Bake in 325 degree oven until the cake is golden and firm to the touch, 45-50 minutes.

Cool for at least 10 minutes. Remove from pan and place on serving plate.

Dust top with powdered sugar.

Cut into 8 servings and top with Winter Fruit Compote and a dollop of Ginger Cream

Serves 8

Mary Karlin 2003