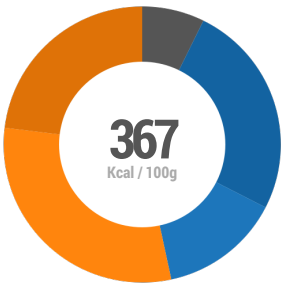


Polenta Cake

Loaf cake made with polenta and flavoured with orange and rosemary

Overview ...



CALORIES:

39.4% Carbs

7.3% Protein

53.4% Fat

Food Labelling...

Serves 12

CONTAINS:

ALMONDS

EGGS

MILK

MAY CONTAIN:

WHEAT,
BARLEY, RYE

HAZELNUTS,
PECANS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS

PEANUTS

OTHER PROPERTIES:

VEGETARIAN

Recipe Ingredients ...	Quantity:	Description:
145938 - 145938 Sysco Classic Polenta.. - BRAKES	200g	Infinityx Each
71128 Salted Butter.. - BRAKES	200g	
10292 Medium Oranges.. - BRAKES	352g	2x Each
113877 Rosemary.. - BRAKES	4g	
350098 Tate & Lyle Caster Sugar 2kg.. - BRAKES	250g	
16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES	222g	4x Each
5154 Brakes Ground Almonds.. - BRAKES	150g	

Products / Pack Sizes ...

1 Serving



 *Product code*

 *Barcode*

 103g / 382kcal

1

Cooking Instructions & Notes

Preparation:

Soften the butter

Keep 50g of the sugar for the glaze

Zest and juice the oranges

Method:

1. Pre-heat oven to 180°C
2. Line a loaf tin with parchment paper
3. In a bowl cream the butter and sugar until light and fluffy.
4. Beat in eggs 1 by 1. Stir in the remaining ingredients.
5. Spoon the mixture into the lined loaf tin and bake for 45 - 50 mins or until cooked.
6. When ready transfer to a wire rack to cool.
7. Boil the remainder of the sugar with 150ml water, orange zest and juice with the rosemary until it becomes a syrup
8. Remove rosemary before drizzling over the cake