

Orange and polenta cake

Cuisine: English

Food category: Desserts



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Program steps

1	Hot air	100 %	Termination by time	00:03 hh:mm	160 °C	40 %	
2	Hot air	100 %	Termination by time	00:30 hh:mm	160 °C	40 %	

Ingredients - number of portions - 12

Name	Value	Unit
butter soft	220	g
powdered sugar	220	g
almonds	220	g
instant polenta	110	g
chicken eggs	4	pcs
baking powder	12	g
orange peel	2	pcs
powdered sugar	130	g
orange juice	110	ml

Nutrition and allergens

Allergens: 3, 7, 8

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	373.3 kJ
Carbohydrate	31.8 g
Fat	25.1 g
Protein	4.2 g
Water	0 g

Directions

Preheat the oven.

Line the bottom of the pan with baking paper and grease the sides with butter.

Beat sugar with butter until pale and whipped.

Gradually add the eggs along with dry ingredients.

Beat in orange zest and spoon the mixture into the pan. Spread mixture equally and bake in the oven for 30 minutes.

Meanwhile warm up orange juice with icing sugar until dissolved.

Take out the cake when finished and using pastry brush spread all of the syrup evenly on top of the cake.

Let it cool down before cutting into portions.

Can be served with dollop of creme fraiche.

Recommended accessories



Vision Pan