

Lemon polenta cake with Fiorito

Ingredients:

- 250 grams of soft butter
- 250 grams of caster sugar
- 3 eggs
- 100 grams of polenta
- 250 grams of crunched almonds
- 1 teaspoon of baking powder
- 3 lemons (3 for the zest, 1 for the juice)
- 4 tablespoons of Limoncello di Fiorito
- 3 tablespoons of powdered sugar



Preparation Method

Preheat the oven to 140°C. Brush the bottom of a 23 cm springform cake tin with some of the melted butter. Beat the butter and sugar till pale and whipped, either by hand in a bowl with a wooden spoon, or using a freestanding mixer.

Add the eggs, one at a time, beating after each addition. Add the polenta, the almonds and the baking powder. Finally, add and beat the lemon zest and juice into the mix.

Bake the cake for 50-60 minutes until a skewer can be pushed into the center and removed without any uncooked batter sticking to it. Cover the top of the cake with some foil, to make sure it doesn't get too dark.

Make the syrup by heating the Limoncello di Fiorito with the powdered sugar until the powdered sugar is melted. Serve the cake hot with a dash of Fiorito syrup. Serve with a glass of ice-cold Limoncello di Fiorito.