



JERNEJ KITCHEN

PISTACHIO POLENTA CAKE WITH OLIVE OIL AND ROSEMARY

Pistachio Polenta Cake with Olive Oil and Rosemary is a soft, moist and tasty cake recipe, perfect for autumn breakfast or afternoons.

MAKES	1	CAKE (NON-STICK REMOVABLE LOOSE BOTTOM CAKE PAN 20 CM OR 8-INCHES) (10 SLICES)
PREPARATION:	10	MINUTES
BAKE:	50	MINUTES
TOTAL TIME:	60	MINUTES

PISTACHIO POLENTA CAKE WITH OLIVE OIL AND ROSEMARY

- 5 egg whites
- 150 g sugar (¾ cup or 5.3 oz)
- 3 egg yolks, medium size
- 1/2 tsp vanilla seeds or aroma
- 1 tsp lemon zest (bio)
- 1 sprig fresh rosemary
- 140 g olive oil (¾ cup or 5 oz)
- 50 g finely chopped unsalted pistachios (1/2 cup or 1.8 oz)
- 65 g all-purpose flour (1/2 cup or 2.3 oz)
- 80 g cornmeal (polenta) (1/2 cup + 1tsp or 2.8 oz)
- 1/4 tsp baking powder
- 100 g fresh white grapes (1 cup or 3.5 oz)
- icing sugar and/or chopped pistachios for serving

TOOLS AND EQUIPEMENT

BATTER

In a bowl, beat egg whites with half of the sugar until stiff peaks form. In a separate, clean bowl, mix the egg yolks with vanilla, the rest of the sugar, pinch of salt, lemon zest, and finely chopped rosemary. Mix on high speed for about 2 - 3 minutes or until the mixture is pale and fluffy. Gradually, in a very thin stream, start adding the olive oil, while mixing. The mixture should be glossy and smooth.

BATTER

Sift finely chopped pistachios, all-purpose flour, cornmeal, and baking powder into a bowl. Set aside. Incorporate 1/4 of the egg whites with the egg yolk mixture. Stir well using a spatula. Gently fold in the rest of the stiff egg whites and dry ingredients (flour mixture) working in batches of three. In the end, gently fold in the grapes.

TIP

It's important to use a rubber spatula to fold the ingredients gently. Don't forget to go all the way through to the bottom of the bowl, and scrape the sides as well. You can use other grape varieties as well.

BAKE

Pour batter into prepared pan (greased and lightly floured). Use a non-stick removable loose bottom cake pan 20 cm or 8-inches. Place in the preheated oven on the middle rack. Bake for 50 minutes at 175°C / 350 °F or until a wooden pick inserted in the center comes out clean. Remove from the oven

Sponsored

bowl
electric mixer
kitchen knife
cutting board
sieve
rubber spatula
non-stick removable loose
bottom cake pan 20 cm or 8-
inches

and leave the cake to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely (at least 1 hour).

SERVE

Sprinkle Pistachio Polenta Cake with Olive Oil and Rosemary with granulated sugar or icing sugar and/or chopped pistachios. Slice and serve. Keep any leftovers covered, at room temperature, for up to 4 days.