



WINE AND OLIVE ESTATE

Lemon Olive Oil Cake with Berries & Mascarpone

Ingredients

- 1 c **Morgenster Lemon Extra Virgin Olive Oil**
- 1/3 c ricotta cheese
- 2 c all-purpose flour
- 5 eggs organic pasture raised
- 1 1/4c granulated sugar
- 1 tsp baking powder
- 1/4 tsp baking soda
- Zest from 1 lemon
- A pinch of sea salt
- 1 lb blackberries
- 1/4 c edible flower blossoms

Blueberry Sauce

- 1/2 lb blueberries
- 1/2 lemon juiced
- 2-3 tbsp. wild honey
- 1 tsp vanilla extract

Mascarpone Cream

- 4 large egg yolks organic pasture raised
- 4 tbsp. granulated sugar
- 1 lb mascarpone cheese
- 2 c whipped cream organic
- zest from 1 lemon

Lemon curd

- 1/2 c lemon juice freshly squeezed
- Zest from 1 lemon
- 5 large egg yolks organic pasture raised
- 1/2 c granulated sugar
- 5 tbsp butter cut into 5 pieces.

MORGENSTER 1711 (PTY) LTD

VERGELEGEN AVENUE OFF LOURENSFORD ROAD SOMERSET WEST 7129 REPUBLIC OF SOUTH AFRICA

TEL : +27(0)21 852 4413 FAX : +27(0)21 852 4311

E-MAIL : info@morgenster.co.za WEBSITE : www.morgenster.co.za



Instructions

1. Start by adding the blueberries with the lemon juice, vanilla and honey to a small sauce pan. Bring to a simmer and cook for a couple of minutes, just until the blueberries burst. Remove from flame and adjust sweetness to your taste with more honey. Refrigerate until ready to use.
2. To make the lemon curd, prepare a double boiler with 2 inches of water in the bottom pan. Bring to gentle simmer. Add the egg yolks, sugar, and lemon zest and lemon juice to the top pan. Whisk together over the steam until combined well. Keep whisking for a few minutes until the curd has thickened and coats the back of a spoon. About 5 to 10 minutes or so. Turn off the flame and whisk in the butter until melted. Transfer the curd to a bowl and cover with plastic wrap. Refrigerate until cooled completely.
3. Preheat your oven to 325°F.
4. Prepare a 10 inch spring form pan by lightly buttering it with a dab of butter. Place on a baking sheet.
5. In the bowl of a mixer add the eggs, lemon zest and sugar and using the whisk attachment beat them together until well combines. A few minutes.
6. Pour in the olive oil and continue whisking on medium low speed until all incorporated. Add the ricotta cheese and sea salt and whisk till combined.
7. Add the flour, baking powder, baking soda and slowly mix or fold everything together until incorporated.
8. Transfer the cake batter into the buttered spring form pan.
9. Bake the olive oil cake in the preheated oven for about 45 minutes to 1 hour, until a toothpick inserted in the centre comes out almost clean.
10. Transfer the cake to a cooling rack and allow cooling completely.
11. While the cake is cooling off make the whipped Mascarpone cheese filling.
12. Add the egg yolks and sugar to a large mixing bowl. Use a mixer with a whisk attachment to cream the sugars and egg yolks until fluffy and pale in colour.
13. Add the lemon zest and spoonfuls of the mascarpone cheese until incorporated.
14. Using a spatula fold the whipped cream into the whipped mascarpone cheese until combine. Make sure to not over mix. Cover with plastic wrap and refrigerate until ready to use.
15. Remove the cake from the spring form pan by releasing the sides first, and then remove the bottom.
16. Very carefully slice a thin layer off of the top to remove the top crust and expose the inside of the cake.
17. Extra carefully slice the cake in half using a serrated knife.
18. Place the bottom part on a plate or cake stand.
19. Using a small spatula spread the chilled lemon curd on top of the olive oil cake. Spoon half of the mascarpone filling on top and top it with half of the blueberries from the blueberry sauce and some of the blackberries. Reserve as much of the blueberry sauce as possible for the next layer.
20. Add the next olive oil cake layer and spoon all the remaining blueberries with the sauce on top. Add the remaining whipped mascarpone and with the back of a spoon or spatula rustically spread it over the top. Place the blackberries all over the top, reserving some to decorate the sides of the olive oil cake.
21. Garnish your lemon olive oil cake with edible flower blossoms and enjoy chilled.

