

Orange Cardamom Cake

Enjoy with Levantine Hill Estate M lange Botrytis

Serves 8

Chef's Notes

This gluten-free and dairy-free cake is a classic at Levantine Hill. It is incredibly moist, tangy, sweet and lightly spiced. A simple and delicious recipe that pairs exceptionally well with our Botrytis-influenced sweet Sauternes-style dessert wine.

Ingredients

For the orange puree:

- 2 large oranges
- 1/2 cup sugar

For the orange cake:

- 500g orange puree
- 1 cup sugar
- 5 eggs
- 300g almond meal
- 3 tsp ground cardamom
- 2 tsp ground cinnamon
- 3 tsp baking powder

Method:

1. To make the orange puree, cover whole oranges in water with added sugar, and simmer on low heat for 3 hours until very soft, topping up water if required. Place oranges into a food processor and blitz well with a touch of the cooking water. It should be well blended and thick like a puree.
2. Preheat oven to 160 degrees Celsius.
3. Line a medium-large baking tray with butter and baking paper on the bottom and sides.
4. Whisk together whole eggs and sugar until light and fluffy. Add almond meal, orange puree, cardamom, cinnamon and baking powder until well incorporated.
5. Pour into your lined baking tray and cook for 40-50 Minutes. It is done when evenly coloured on top with no wobble. Don't be afraid to cook it that extra 10 or even 15 minutes longer if it doesn't look cooked - it will stay moist even if you think you have overcooked it.
6. Cool in tray for 15 minutes and store in the fridge until cold.

To Finish:

Using a long and slightly wet knife, portion into generous helpings. Serve with scoops of vanilla ice cream and delicious glass of our M lange Botrytis.