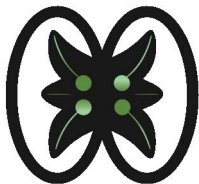


# Italian Torta Nua

with Lemon Cream

This olive oil sponge cake with Italian pastry cream is perfectly moist and creamy. Made popular online in recent years, the origins of "Nua" cake are unknown beyond the first name of the genius who invented it.



## the Cake

VANILLA CAKE MIX

### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$  cup mild extra-virgin olive oil (134g)
- $\frac{1}{2}$  cup milk (120g)
- Zest from one lemon
- Lemon Cream

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, lemon juice and zest and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and dot with spoonfuls of cool lemon cream.

Bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding. Dust with powdered sugar just before serving.

## the Cream

### YOU WILL NEED

- 2 egg yolks
- 1 cup milk (240g)
- $\frac{1}{4}$  cup granulated sugar (50g)
- $\frac{1}{4}$  cup all-purpose flour (30g)
- $\frac{1}{2}$  teaspoon vanilla extract
- Peel from one lemon

Beat egg yolks, sugar and vanilla on high speed until light and fluffy. Add the flour and continue to mix until smooth.

Heat milk and lemon peel in a pan over low heat until just simmering. Remove from heat, remove lemon peel and gradually add the flour-egg blend to the hot milk, whisking continuously.

Return custard to a simmer over low heat for about 3 minutes (do not boil!). Whisk frequently until thick and creamy with a yogurt-like consistency.

Transfer to a glass dish and place plastic wrap directly on custard. When cool, store refrigerated for up to 3 days.