



Lemon polenta cake with rosemary



Vegetarisch, Glutenfrei

Zubereitung

Zutaten Polenta cake

- 100 g fine granulated sugar
- 2 large eggs
- 1 pinch of salt
- 100 g Greek yoghurt
- 50 g gluten-free flour mix
- 100 ml rapeseed oil
- 200 g fine maize semolina (polenta)
- 1 teaspoon baking powder
- 1 tablespoon fresh rosemary, finely chopped
- 2 lemons, grated peel (zest)

Zutaten Rosmary syrup

- 100 g fine granulated sugar
- 50 ml water
- 100 ml fresh lemon juice (approx. 2 lemons)
- 1 teaspoon of fresh rosemary, finely chopped

Zutaten Ricotta frosting

100 g ricotta
1 tablespoon agave syrup
125 ml full cream

Zubereitung Polenta cake

Preheat the oven to 180°C. Line a cake tin (Ø 26 cm) with baking paper and grease the sides.

In a large bowl, beat the sugar and eggs until the mixture is light and fluffy. Add the salt, yoghurt, gluten-free flour mix, rapeseed oil, cornmeal, baking powder, rosemary and lemon zest. Mix everything well until a smooth dough forms.

Pour the batter into the prepared cake tin and smooth out. Bake in the preheated oven for approx. 30-35 minutes until the cake is golden brown and a toothpick comes out clean.

As soon as the cake comes out of the oven, prick it several times with a toothpick or fork. Pour the warm syrup evenly over the cake so that it is well soaked. Leave the cake to cool completely.

Spread the ricotta topping on the cooled cake or serve with it. Garnish with fresh lemon zest and sprigs of rosemary, if desired.

Zubereitung Rosmary syrup

While the cake is baking, heat the sugar and water in a small pan until the sugar has completely dissolved.

Add the lemon juice and chopped rosemary. Bring everything to the boil briefly, then remove from the heat.

Zubereitung Ricotta frosting

Stir the ricotta with the agave syrup until smooth.

Whip the cream until stiff and carefully fold into the ricotta.