



LIME OLIVE OIL CAKE

INGREDIENTS

5 Egg Yolks
3/4 Cup + 2 Tbsp. Granulated Sugar, divided
3/4 Cup SATHYA Lime Infused Olive Oil
2 Tbsp. Fresh Lime Juice
1 Cup All-purpose Flour
4 Egg Whites
Whipped Cream, Icing sugar and berries for serving



METHOD

Preheat oven to 175*c

Grease a 22 cm spring-form pan with non-stick cooking spray. Line the bottom with baking paper and also grease with the non-stick spray.

In the bowl of a stand mixer fitted with a wire whisk attachment, whip the egg yolks with 1/2 cup of sugar until pale and thick. Combine the SATHYA Lime Infused Olive Oil and lime juice and with the mixer running on low, slowly add it to the yolk mixture. It may look slightly curdled. Add the flour and gently fold into the yolk mixture with a spatula.

Transfer the mixture to a separate bowl and set aside. Clean the stand mixer and whisk attachment.

In the bowl of the stand mixer fitted with the wire whisk attachment, whip the egg whites until foamy, then slowly add 1/4 cup of the sugar and continue to beat until soft peaks form. Gently fold in the olive oil mixture, until just barely incorporated. DO NOT OVERMIX.

Spread into the prepared tin and sprinkle with the remaining 2 Tbsp. of sugar. Bake until a skewer inserted in the center comes out clean, approx 30-35 minutes. Let cool for 10 minutes then remove the sides of the spring-form pan and cool completely

** Dust with Icing sugar and serve with whipped cream and berries, or as desired

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