

a recipe by Cafe Bodega

ORANGE PISTACHIO POLENTA CAKE

with Vietnamese Coffee

Orange pistachio polenta is an Italian tea cake . Served with coffee . It is a gluten free cake with rich taste of pistachio

Vietnamese Coffee:

In a glass pour 2 tbsp condensed milk .
Add in 6 cubes of ice into a glass and stir in 2 shots of espresso shot. Stir till chill and serve..

About Cafe Bodega:

Café bodega is situated in goa arts centre in altinho panjim. We make healthy hearty all no natural no preservative artisan food . we are known for our eggs benedict ,red velvet ,Turkish style poached eggs ,salted caramel almond cake . our emphasis is on quality and eclectic foods . we change our menu 4 times year.

Ingredients:

250 gms Salted butter 2
50 gms Sugar
3 eggs
Zest of 3 oranges
1tsp vanilla extract

Dry ingredients :

200 gms Almond flour
200 gms Pistachio flour
100 gms Polenta
4 gms Baking powder

Method:

- 1.Add butter and sugar along with orange zest and vanilla extract till it is mixed well
- 2.Add all the eggs and mix well
- 3.Next add all the dry ingredients above, one by one, till mixed well
- 4.Transfer to a buttered and lined baking pan (1kg round pan)
- 5.Bake in preheated oven at 180c for 35 minutes or till the cake is cooked through
- 6.Remove from the tin and serve with a dollop of orange marmalade or creme fraiche

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