



Recipe to try yourself at home!
**POLENTA AND FENNEL
CAKE RECIPE**



INGREDIENTS:

- 400g soft unsalted Butter (plus some for greasing)
- 3 level tsp Fennel Seeds roughly ground
- 400g Caster Sugar
- 400g Ground Almonds
- 200g fine Polenta (or Cornmeal)
- 3 tsp Baking Powder
- 3 large Eggs
- Zest of 2 Lemons (save juice for syrup)

FOR THE SYRUP

- Juice of 2 Lemons
- 125g Icing Sugar

METHOD:

1. Line the base of a 24 x 30cm cake tin with baking parchment and grease its sides lightly with butter.
2. Preheat the oven to 160°C/gas mark 4/320°F.
3. Beat the butter and sugar till pale and whipped, either by hand in a bowl with a wooden spoon, or using a freestanding mixer.
4. Mix together the almonds, polenta, ground fennel seeds and baking powder, and beat some of this into the butter-sugar mixture, followed by 1 egg, then alternate dry ingredients and eggs, beating all the while.
5. Finally, beat in the lemon zest and spoon the mixture into your prepared tin, smoothing the top. Bake in the oven for about 40 minutes then cover with foil and bake for another 20 minutes.
6. It may seem wobbly but, if the cake is cooked, a skewer should come out clean and, most significantly, the edges of the cake will have begun to shrink away from the sides of the tin. Remove from the oven to a wire cooling rack, but leave in its tin.
7. Make the syrup by boiling together the lemon juice and icing sugar in a smallish saucepan.
8. Once the icing sugar's dissolved into the juice, you're done.
9. Prick the top of the cake all over with a cake tester (a skewer would be too destructive), pour the warm syrup over the cake, and leave to cool before taking it out of its tin.

hastingshotels.com

TWEET US @hastingshotels

#tasteofhastings

taste
OF HASTINGS
Passionate about Local Produce

NOVEMBER

LEGACY & LEARN

**ENJOY
LEARNING
TO BUILD YOUR
OWN SOUP**

