

Miele

Orange flourless cake

By Shannon Bennett

15 minutes

Preparation time

2 hour 20 minutes, plus resting time

Cooking time

8 servings

Serves



INGREDIENTS

Orange flourless cake

2 medium oranges
4 eggs
290 g (1 ½ cups) caster sugar
420 g (4 cups) almond meal
1 ¼ tsp baking powder

Candied oranges

220 g (1 cup) caster sugar
80 ml (⅓ cups) water
1 cinnamon quill
2 oranges, thinly sliced

To serve

Greek yoghurt
Slivered pistachios

Miele accessories

Steam container
Baking tray

METHOD

Orange flourless cake

1. Place the oranges in a perforated steam container and Steam at 100°C for 1 hour.
2. Remove the oranges from the steam oven, place into a blender and blend until you have a smooth puree.
Reserve 250 g (1 cup) of the puree.
3. Preheat the oven on Cakes Plus at 150°C. Alternatively preheat on Fan Plus at 150°C.
4. Grease and line a 22 cm round springform cake tin.
5. For the cake: whisk the eggs and sugar together until light and fluffy.
6. Add the reserved orange puree, followed by the dry ingredients.
7. Pour the batter into the prepared cake tin and place into the oven on shelf level 2. Cook for 1 hour, or until a skewer comes out clean.

Candied oranges

1. Dissolve the sugar and water in a large frying pan on medium heat, induction setting 7.
2. Add the cinnamon and orange slices and cook for 20 minutes, turning occasionally or until starts to thicken.
3. Remove oranges and cool on a lined baking tray, reserve the syrup.

To serve

1. Serve the cake topped with orange slices, reserved syrup, yoghurt and slivered pistachios.

Hints and tips

- Any leftover orange puree can be frozen.