

# Kiwi Organics Cookbook

## polenta & lemon cake with poached tamarillo

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### ingredients

- 225g soft butter
- 225g caster sugar
- 225g almonds
- 100g Kiwi Organics polenta
- 1 tsp vanilla essence
- 3 eggs
- 1 tsp baking powder
- Juice and zest 1 lemon
- 10 Tamarillo
- 1 litre water
- 600g sugar

*Time: 1 hour*

*Serves 10*

Beat butter and sugar together until creamy. Mix in almonds and vanilla. Beat in the eggs 1 at a time.

Fold in the polenta and baking powder.

Pre heat oven to 160degC and bake for 40-45 mins in a floured and buttered baking ring.

Peel tamarillo.

Boil water and melt the sugar.

Place the tamarillo in the water cook for a further 2 mins.

Remove from heat and allow to cool.

Best prepared a day in advance.

