



Kiwi Organics Chef's Choice

Polenta Cookbook

polenta & lemon cake with poached tamarillo

Anthony Shone's recipe c/- TVNZ Good Morning Show

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

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.

Time: 1 hour

Cost: \$10

Portions: 10

