



Kiwi Organics Chef's Choice

Polenta Cookbook

renates cake recipe

- 250ml milk
- pinch of salt
- 300g fine corn meal
- grated skin of 1 organic lemon
- 100g Butter
- 250g sugar
- 3 eggs
- ½ cup raisins marinated in Rum
- 200g white flour
- 3tsp baking powder
- 200ml cream

Boil milk and salt, slowly add meal and take pan off the element.

Mix all other ingredients with the corn after it has cool down.

Fill 24cm cake tin and bake for 55min.@ 180 C on the bottom shelf .

Nicest eaten slightly warm, keeps in the fridge up to 1 week wrapped in foil.

