



Kiwi Organics Chef's Choice

Polenta Cookbook

ricotta & polenta cake with pecans & dates

Recipe Courtesy of Taste Magazine - by Annabelle Voss
www.taste.co.nz

- 1½ cups chopped dates
- 3tbsp orange liqueur
- 1 cup fine Kiwi Organics polenta
- 1¼ cups self raising flour
- 1tsp baking powder
- 1tsp cinnamon
- 1 cup caster sugar
- 1¼ cups ricotta
- 110g butter, melted
- ½ cup toasted pecan nuts, roughly chopped
- 1 tbsp demerara sugar

Preheat oven to 170°C. Grease a 20cm springform cake tin and line with baking paper.

Place dates in a small bowl and pour over orange liqueur. Leave to soak while preparing other ingredients.

Sift the polenta, flour, baking powder and cinnamon into a large bowl. Add the sugar, ricotta, melted butter and 200ml warm water. Mix together with an electric mixer until well combined. Fold in the nuts, dates and liqueur and mix together well.

Pour the mixture into the prepared cake tin and smooth the top with the back of a spoon. Sprinkle with the demerara sugar. Bake for approximately 1½ hours or until a skewer inserted into the middle comes out clean. Remove from the oven and allow to cool for 10 minutes in the tin before turning out onto a wire rack.

Ready in: 2 hours • Serves: 8-10

