

ADAM GRAY

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Flourless Citrus Cake with English Strawberries and Vanilla Yoghurt

Ingredients:

250g Unsalted butter- soft
250g Caster sugar
3no Whole eggs
100g Polenta
250g Ground almonds
3no Lemons - juiced and zested

Method:

- Beat the butter and sugar together until light and fluffy.
- Add the eggs one by one continually mixing.
- Fold in the polenta, ground almonds, and baking powder
- Mix in the lemon zest and juice
- Pour the mix into pre-greased 4oz foil cups
- Bake at 150°C for 25 minutes until the cake has risen and is golden on the top.

Soft Strawberry Ingredients:

Ingredients:

170g Tiptree strawberry jam
1 Punnet English strawberries – Hulled and quartered

Method:

- Place the jam in a thick bottomed sauce pan and bring to the boil.
- Simmer for 3 minutes and add the quartered strawberries.
- Simmer for a further 2 minutes.
- Remove from the heat and place in a tray to cool down.

Vanilla yoghurt

Ingredients:

1 Vanilla pod
300g Natural yoghurt

Method:

- Cut the vanilla pod in half with a small sharp knife and scrape out all the vanilla seeds from each side of the pod.
- Mix the vanilla seeds with the natural yoghurt and place in a sealed container until required.