



THE ART & SOUL OF COOKING

Olive Oil Cake with Strawberries and Basil

Ingredients:

For cake:

3 large eggs	1 ½ cups all-purpose flour
1 cup granulated sugar	½ cup coarse-ground cornmeal
1 ½ cups whole milk	½ teaspoon baking powder
1 cup good-quality extra-virgin olive oil	½ teaspoon baking soda
¼ cup limoncello	1/8 teaspoon kosher salt
1 tablespoon finely grated lemon zest	Powdered sugar, for garnish

For topping:

1 ½ cups basil leaves, washed & cut in chiffonade
3 Tbsp sugar
2 cups strawberries, quartered or sliced
2 Tbsp aged balsamic vinegar

Procedure:

For cake:

Heat the oven to 350°F and arrange a rack in middle. Coat a 9-inch round cake pan with olive oil and flour; tap out the excess.

In a bowl of stand mixer, whisk together eggs and granulated sugar until well blended and light in color. Add milk, olive oil, limoncello, and lemon zest and mix well.

In another bowl, stir together flour, cornmeal, baking powder, baking soda, and salt. Switch mixer attachment to paddle and add dry ingredients, mixing until just blended (the batter will be slightly lumpy; do not overmix).

Pour batter into the prepared baking dish or pan. Bake until a toothpick inserted into the center of the cake comes out with only a few crumbs, about 40 to 50 minutes. Remove from the oven and place on a wire rack to cool completely.

When the cake has cooled, run a knife around the perimeter of the pan and invert the cake onto a serving plate. Dust with powdered sugar, drizzle with basil syrup, cut into 12 pieces, and serve.

For topping:

Sprinkle sugar over strawberries and set aside to macerate for 30 minutes up to overnight in the refrigerator.

After strawberries have formed a syrup, add basil and balsamic, mixing gently. Top cake with strawberry mixture and serve.