



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

OCT 2021
Recipe 149

For more recipe ideas, please visit:
WWW.GCFARMS.COM/RECIPES.HTML

Rustic Olive Oil Cake with Mandarin Marmalade

PREPARATION

- 1 - Prepare marmalade: Place a saucer in the freezer. Cut mandarin in quarters, then remove the peels. Coarsely chop the flesh, removing and discarding any seeds. Using a spoon, scrape off any excess pith from the tangerine peels, then slice them into 1/8-inch strips.
- 2 - Place mandarin flesh, peels, and water in medium heavy-bottomed saucepan. Bring mixture to boil over high heat, then reduce heat to medium and simmer, stirring occasionally, until rinds are tender, about 30 minutes.
- 3 - Stir in sugar and increase heat to medium-high. Stir until mixture thickens and darkens in color, 15 to 20 minutes. Set aside to cool.
- 4 - Prepare cake: Adjust oven rack to middle position and preheat oven to 350°F. Grease 9-inch round baking pan with 1 tablespoon olive oil.
- 5 - Beat sugar and eggs on medium-high speed until pale yellow and foamy, 2 to 3 minutes. Add mandarin zest, salt, buttermilk, and olive oil and beat until thoroughly combined, about 1 minute.
- 6 - Whisk together flour, baking powder, and baking soda in small bowl. Decrease mixer speed to lowest setting and add flour mixture. Beat just until combined, scraping the sides and bottom of bowl with rubber spatula as necessary.
- 7 - Scrape batter into prepared pan and bake until cake tester inserted in center of cake comes out clean, 30 to 35 minutes
- 8 - Cool cake in pan 10 minutes, then turn over onto plate and invert onto cooling rack. Cool completely, about 1 hour.
- 9 - Transfer cake to serving platter. Sift confectioners' sugar over cake.

Rustic Olive Oil Cake with Mandarin Marmalade

Cook's Note: This rustic olive oil and marmalade cake reminds me of those served in Italy — fragrant with fruity olive oil, dense with almonds, moist and delicious.

Bon Appétit
-George



(photo by Marc-Henri)

INGREDIENTS

For Marmalade:

- 3 mandarins, scrubbed
- 2 cups water
- 1 cup sugar
- 1/8 teaspoon salt

For the Cake:

- 3/4 cup plus 1 tablespoon extra-virgin olive oil
- 3/4 cup sugar
- 2 large eggs
- 1 tablespoon finely grated tangerine zest
- 1/2 teaspoon salt
- 2/3 cup buttermilk
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 tablespoons confectioners' sugar

COOK'S NOTE:

This rustic olive oil and marmalade cake reminds me of those served in Italy - fragrant with fruity olive oil, dense with almonds, moist and delicious.

Bon Appétit!
-George