



Lemon pressed olive oil cake

By Stuart Harvey, Executive Chef, Vines Restaurant at Helen's Hill

Serves: 10 people

Ingredients:

- 4 eggs
- ¾ cup sugar
- Rind of 1 orange
- Rind of 2 lemons
- 250g flour
- 2 tsp salt
- ⅔ cup *Toscana lemon pressed extra virgin olive oil*
- ½ cup blanched roasted almonds, chopped

Method:

- Preheat oven to 180°C.
- Beat eggs and sugar together until sugar has dissolved and egg mix is firm. Mix in rinds.
- Sift flour and salt together.
- Gently fold flour mix, *Toscana lemon pressed extra virgin olive oil* and almonds into egg mix; pour into lined 20cm tin.
- Bake for 1 hour; check with skewer to see if cooked.
- Allow to cool before turning on to cooling rack.

Serving Suggestion:

Serve with double cream or warm lemon syrup.



Toscana is the first in Australia to use the traditional Italian 'agrumato' method of pressing olives and lemons together, creating our zesty lemon pressed extra virgin olive oil.

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