

Verdensmad – English afternoon Tea



Bergamot/lemon Bundt Cake

500g golden caster sugar

zest of 2 large bergamot or 4 lemons (bergamot can be found in January-February in organic food shops)

8 large eggs

250ml olive oil (I use San Leandro, it has a wonderful flavour - Netto often have it)

200g Greek yoghurt (2% fat)

50ml bergamot or lemon juice

100g semolina

250g plain flour

100g ground almonds

2.5 tsp baking powder

Icing

0.5 tsp vanilla powder

1-3 tbsp bergamot or lemon juice

200g icing sugar

Preheat the oven to 170C.

Put the sugar, bergamot/lemon zest and eggs into a large mixing bowl and use an electric mixer to whisk together until pale and light, about 5 minutes. Pour in the olive oil, yoghurt and bergamot/lemon juice and whisk to combine. In a separate bowl mix together the remaining ingredients. Add the dry ingredients to the egg mixture and whisk together briefly to combine.

Grease a large bundt pan with oil, melted butter or oil spray (make sure you are thorough, otherwise it will stick) and pour in the cake batter. Bake in the oven for 45-50 minutes or until a skewer inserted into the middle of the cake comes out clean. Allow the cake to cool in the tin for 10 minutes before carefully inverting onto a rack to cool completely.

For the icing, whisk together the bergamot or lemon juice, vanilla and icing sugar until you have a thick but pourable icing. Pour over the top of the cake and allow to drip down the sides of the cake. Decorate with thinly sliced lemons, if you like.

(You can probably make this in a normal 20cm round cake tin, but halve the quantities, and bake for 30 minutes before checking to see if it is done). I use this scone recipe - <https://www.bbcgoodfood.com/recipes/4622/classic-scones-with-jam-and-clotted-cream> - but with 3 tsp baking powder instead of 1, and normal flour (it is hard to find self-raising flour in Denmark). The recipe for the shortbread biscuits is on my blog, here: <http://www.nutmegseven.co.uk/blog/2018/2/lavender-tea-shortbread-hearts>.

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