

A new family favourite

This month Rob has chosen a lighter recipe to try following all the wonderful treats you have enjoyed at Christmas. Yogurt Cake is one he has enjoyed making for many years, it was originally made by French grandmothers & taught to toddling grandchildren. It could be your new family favourite!

Rubino
KITCHEN



Yogurt Cake

For the cake:

- 3 eggs
- 70g caster sugar
- 2 vanilla pods
- 350g greek yogurt
- zest of 1/2 lemon
- zest of 1/2 orange
- 20g plain flour
- 50 g pistachio nuts (40g for the cake & 20g to garnish)

For the custard:

- 6 egg yolks
- 1 pt double cream
- 50g caster sugar
- 1 vanilla pod



The cake:

- 1** Set the oven to 180°.
- 2** Separate the egg yolks & whites.
- 3** Add half the sugar to the yolks and whisk to make a sabayon (thick sauce).
- 4** When the yolk is pale and thick fold in the yoghurt, flour and zest of the orange & lemon.
- 5** With the sugar and egg whites make a meringue & then fold into the cake.
- 6** Put a layer of greaseproof paper on a baking tray & pour the mixture on (it should be a

thin layer).

- 7** Place in the oven for 30 minutes, there should be colour to the top when ready.

The custard:

- 1** Put the cream into a pan and bring to the boil.
- 2** Whisk the eggs & sugar together then pour into the cream.
- 3** Whisk constantly until the mixture boils, then let it cool.

Serve with cold custard, a sprinkling of pomegranate pips & pistachio nuts.

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 Sun 12pm-3pm Sunday Roast only