



## **Torte all'arancia**

### **Orange Cake**

160g Butter

130g Icing sugar

4x Egg yolks

1x Lemon zest

Juice of 1 Lemon

3T Grand Marnier

3 Egg Whites

\*160g Flour

\*150g Orange Candied peel cubed

### **For the Orange Syrup**

1 Orange cut into rings

100cc Water

50g Sugar

In a saucepan dissolve 50g of icing sugar with the water. Add the orange slices and cook for 1 minute. Allow to cool.

In a bowl mix Grand Marnier, lemon zest and lemon juice. In another bowl whisk egg whites lightly add icing sugar slowly whisking faster to create a meringue consistency. Add a third of this mixture to the first mixture and beat together with whisk add a third of the sieved flour and mix. Add the rest of the flour and mix with wooden spoon. Add remaining meringue and fold in gently so you don't lose the air in the meringue.

Flour and butter a cake tin mixture into this and bake for 15 minutes on 170c. Gently take the cake out and put the slices of orange on top and glaze with the syrup using a pastry brush and cook for a further 60 minutes. Allow to cool and serve.

\*Seeds and products available at Bel Mondo 68 St John Street Tauranga  
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