CHEESE AND PARSLEY SPONGE CAKE

Categoria: Desserts **Tempo di preparazione:** 45 minutes **Difficoltà:** medio

Ingredienti per 4 serves

- 80 g parsley leaves (without the stalks)
- 15 g mint leaves
- 83 g extra virgin olive oil
- 145 g Italian 00 flour
- 10 g corn starch
- 8 g vanilla baking powder for cakes
- 2 extra-large eggs
- 180 g sugar
- 4 tablespoons of grated cheese (parmesan or grana)
- a pinch of salt
- whipped cream, to serve

This cake has a bright green hue and its exceptional softness, sweetness and intense scent will amaze you and your guests …

Difficulty: **moderate**
Cost: **moderate**
Preparation time: **45 minutes**
Serves: **4**

Method

Prepare a puree of the parsley and mint: put a quarter of all the parsley and mint in a blender jug and pulse a low speed. Increase the speed slowly and ad the rest of the parsley and mint, a quarter at a time.

Add half of the extra virgin olive oil, drizzling it slowly into the jug and pulsing at medium-low speed until it is a smooth puree. Then add the rest of the extra virgin olive oil and pulse for another 10 seconds. It should be a fluid and velvety puree.

Transfer the puree to a bowl and place in the refrigerator.

Now prepare the cake: mix the flour, corn starch, a pinch of salt and the baking powder in a bowl and set aside. Using the kitchen mixer, whip the eggs with the sugar at high speed until the mixture is thick, fluffy and a pale-yellow colour. Lower the speed and add the parsley puree. Add the grated cheese and mix again. Now add the flour mixture and mix until it is completely combined.

Grease a 26 cm bundt tin and line with baking paper, pour in the cake mix, level with a spatula if needed. Cook in a preheated oven at 175°C fan-assisted for about 25/30 minutes (cover with tinfoil if the top starts to brown) turning the cake in the oven half way through, lowering the temperature a little and cooking for another 5/8 minutes necessary. Check with a skewer to see if the cake is cooked through.

Leave the cake to cool before turning out. Fill with whipped cream and garnish with a sprig of parsley.