

LEMON OLIVE-OIL CAKE



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 12 - 6 oz. servings*

Reorder No.	Description	Amount
299405	GFS® Unsalted Butter	½ Tbsp.
457341	GFS Heavy Whipping Cream	2 Cups
671622	GFS Granulated Sugar	1¼ Cups
513873	GFS Pure Vanilla Extract	2 tsp.
206539	GFS Large Fresh Eggs Grade A	4
227528	GFS All Purpose H&R Flour	2 Cups
361032	Baking Powder	2 tsp.
424307	Kosher Salt	1 tsp.
677558	Lemons, zested and juiced	11
758521	Primo Gusto® Extra Virgin Olive Oil	1¾ Cups
512265	Primo Gusto Ricotta Cheese	2 Cups
245522	Buttermilk	3 Tbsp.
314668	GFS Powdered Sugar	1½ Cups
134920	GFS Blanched Sliced Almonds	3 oz.

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Preheat the oven to 325°F. Line the bottom of a 9" x 3" springform pan with parchment paper. Butter the pan and paper. Place the heavy cream, sugar, and vanilla in the bowl of an electric mixer fitted with a whipping attachment. Whip until stiff peaks are formed. Transfer to a covered storage container, label, date, and refrigerate until needed. *CCP: Refrigerate at 41°F, or below.* In a large stainless-steel mixing bowl, sift the flour, baking powder, and salt together. Separate the eggs into individual mixing bowls. Place the egg whites in the bowl of an electric mixer fitted with a whipping attachment. Whip the whites until stiff peaks are formed. Transfer to a clean stainless-steel mixing bowl. Combine the egg yolks, granulated sugar, and 4 Tbsp. lemon zest in the bowl of an electric mixer fitted with a whipping attachment. Beat on medium speed until the mixture thickens, turns pale yellow, and forms ribbons when the whip is lifted from the mixture. Whisk the olive oil, ricotta cheese, buttermilk, and ½ cup lemon juice together in a stainless-steel mixing bowl. Fold into the flour mixture. Fold in the egg-yolk mixture and the egg whites. Do not overmix. Pour the batter into the prepared springform pan. Place the pan in the preheated oven. Rotate the pan after 25 minutes. Bake until the top of the cake is golden and the center bounces back when touched. Insert a toothpick into the center of the cake—it will come out clean when the cake is done. Baking time is about 45 minutes. Unmold the cake from the pan. Leave the cake on the pan bottom to cool. Glaze the cake while it's still slightly warm. Combine 3 Tbsp. lemon juice with the powdered sugar in a stainless-steel mixing bowl. Whisk until completely smooth. Pour the glaze over the top of the warm cake. Allow it to set and dry.