

DESSERT

HAZELNUT AND THYME TORTE WITH RICOTTA AND RHUBARB COMPOTE

Inspired and adapted from one of my favourite's by Donna Hay...

Ingredients

Torte:

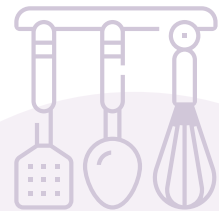
- 1 cup ground hazelnuts
- 2 cups ground almonds
- 1 tsp baking powder
- 4 eggs, whisked
- ¾ cup honey
- ¼ cup extra virgin olive oil
- Grated zest of two lemons
- Grated zest of 1 orange
- A few fresh thyme leaves, picked
- ¼ cup lemon juice

Compote:

- 500g rhubarb (pink forced if you can get it)
- 100g golden caster sugar
- 1tp vanilla

To serve:

- 1 tub of ricotta / creme fraiche
- Freshly grated orange zest
- Fresh thyme leaves, picked
- A drizzle of best olive oil
- Candied hazelnuts, chopped (homemade or shop bought)



Equipment checklist

- Deep sided 20cm round springform tin
- Compostable baking paper
- Measuring cups
- Weighing scales
- Small saucepan
- Cake stand or serving plate

CONT...

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Method

Torte:

- Pre-heat oven 170C (150C fan)
- Line the springform tin with baking parchment
- Mix the wet ingredients together in one bowl
- Mix the dry ingredients together in another and then fold them both together till uniformly combined
- Cook for 1 hour or until an inserted skewer comes out clean
- Allow to cool slightly before turning out

Compote:

- Cut the rhubarb into evenly sized pieces and add to a lidded pan with the sugar and vanilla and allow to cook down for 15-20 minutes until nicely softened
- Allow to cool and set aside (this will last in your fridge for around a week)
- Serve the cake with the compote and some fresh ricotta or creme fraiche drizzled with a little extra virgin olive oil and sprinkled with some finely chopped candied hazelnuts and fresh thyme leaves