



RECIPES

Raspberry, Polenta and Orange Loaf with Pine Nuts

With little pockets of tart raspberries in every slice, this gorgeous, dense loaf is fragrant with orange zest. Best made one day ahead for the flavours to mingle and shine through.

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Photography by Manja Wachsmuth

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INGREDIENTS

3 large eggs, size 7

½ cup rice bran oil

¾ cup caster sugar

finely grated zest 1 orange

1⅓ cups plain flour

⅔ cup ground almonds

⅔ cup instant polenta

2 teaspoons baking powder

¼ teaspoon sea salt

juice 1 orange

2½ cups frozen raspberries (use fresh when in season)

¼ cup pinenuts

Topping

juice 1 orange

2 tablespoons caster sugar

METHOD

Grease a 5–6 cup capacity loaf tin and fully line with baking paper.

Preheat the oven to 150°C fan bake. Whisk the eggs, oil, caster sugar and the orange zest together for 5 minutes until thick. Combine the flour, almonds, polenta, baking powder and the salt together.

Using a large metal spoon, fold the dry ingredients into the egg mixture along with the orange juice, ensuring there are no pockets of flour in the batter.

Spoon half of the batter into the tin and top with half of the raspberries. Repeat to make another layer then scatter over the pinenuts.

Bake for 65–70 minutes or until a skewer inserted in the centre comes out with a few damp crumbs attached.

Topping: Stir the orange juice and sugar together, then while the cake is still hot, spoon it evenly over the top.

Leave the cake to cool completely in the tin, then keep in an airtight container for 3 days.

To serve: Delicious served with [Lewis Road Sour Cream](https://lewisroadcreamery.co.nz/products/fridge/cream#sour-cream) (<https://lewisroadcreamery.co.nz/products/fridge/cream#sour-cream>).
Makes 1 cake.

To serve

Lewis Road Sour Cream