

CARAMELISED BLOOD ORANGE, ALMOND AND CAMPARI CAKE

EXCLUSIVE MARTIN BENN RECIPE

SERVES: 4

PREP TIME: 45MINS

COOK TIME: 40MINS

BLOOD ORANGE CARAMEL

Ingredients:

6 Blood Oranges
*(if not in season use
small navel oranges)*

½ tsp Vanilla Paste

20g Blood Orange Juice

25g Campari

120g Caster Sugar

65g Butter

Method:

- Zest all the blood oranges and separate in half, you need 3 zests for this recipe and 3 for below cake recipe.
- Using a sharp knife peel away the remaining pith of all the blood oranges and slice the oranges into thin slices about 25 slices total.
- Remove the pips and set to one side on a tray.
- In a bowl, mix the reserved orange zest, vanilla, orange juice and Campari and set aside.
- Make a dry caramel by heating a small **WOLL Diamond Lite 18cm Saucepan** over a medium heat.
- Add in 1/3 of the sugar and heat until the sugar becomes liquid and slightly caramelized.
- At this stage add a further 1/3 of the sugar to the pan and continue to heat until it has become liquid and caramelized.
- Add in the remaining sugar and continue to heat until the sugar is completely melted.
- Continue to heat the sugar to a dark amber caramel colour then remove from the heat.
- Carefully whisk in the vanilla, orange and Campari mix - be careful of the steam when pouring in.
- Whisk in the butter and pour into the **WOLL Diamond Lite 20cm Frypan**.
- Next place the slices of oranges overlapping slightly in a circular pattern from the outside to the centre on top of the caramel.
- Set aside until ready to use.

ORANGE AND ALMOND SPONGE

Ingredients:

85g Cake Flour (sieved)

65g Almond Meal

½ tsp Baking Powder

½ tsp Bi Carb Soda

½ tsp Salt

65g Butter, softened

1 Large Egg,
room temperature

100g Caster Sugar

½ Tsp Vanilla paste

3 Blood Oranges zested
(from above)

50g Blood Orange Juice

15g Campari

90g Butter Milk

Method:

- Pre heat oven to 175°C.
- Add dry ingredients to a bowl (flour, almond meal, baking powder, bi carb soda and salt and stir through to combine evenly, set to one side
- In a bowl whisk together the eggs and sugar until light and pale, set aside.
- In a **WOLL Diamond Lite 18cm Saucepan** add the butter and melt gently.
- In a separate bowl whisk together the blood orange juice, zest, vanilla, campari and butter milk.
- Pour in the melted butter while blending with a handheld blender.
- Next pour this mixture onto the whisked eggs and whisk well until incorporated.
- Mix through the dry ingredients gently being careful not to over mix.
- Set aside for a minute or two so that the flour is absorbed, and the batter becomes more viscous.
- Pour this mixture gently over the top of the caramel and oranges to cover to the top of the **WOLL Diamond Lite 20cm Frypan**, tapping down to make even.
- Bake the cake for 40 minutes until just cooked – test with a skewer, it should come out clean.
- Once cooked, remove from the oven and leave to sit for 10 minutes-15 minutes.

TO SERVE

Ingredients:

Crème Fraiche & Blood
Orange zest to serve

- Turn cake upside down onto a clean plate.
- Serve with crème fraiche and blood orange zest on the side

WOLL EQUIPMENT LIST

[\(Click to see product\)](#) ▶ **WOLL210** Diamond Lite 18cm Saucepan

[\(Click to see product\)](#) ▶ **WOLL200** Diamond Lite 20cm Frypan



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