

Blood Orange Olive Oil Cake

WITH WHIPPED MASCARPONE, CITRUS,
HONEYCOMB, AND HAZELNUTS

Pairs with Saratoga Still Spring Water

The winter citrus notes in the blood oranges marry well with the olive oil and slight sweetness of the mascarpone. Saratoga Still Water balances this recipe by not adding to the acidity or sweetness of the dish.

- SERVES 8-12 PEOPLE
- COOKS IN 2 HOURS, 35 MINUTES



Ingredients

CAKE

- 1 cup high-quality extra virgin olive oil, plus more for pan
- 2 cups all-purpose flour, plus more for pan
- ½ cup finely ground cornmeal
- 1 teaspoon Kosher salt
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 1 ½ cups granulated sugar
- 3 large eggs, room temperature
- 2 tablespoons freshly grated blood orange zest
- ¼ cup fresh blood orange juice
- 1 ¼ cup whole milk, at room temperature
- 1 cup heavy cream
- ¾ cup mascarpone
- 2 tablespoons confectioners sugar
- 1 tablespoon vanilla extract

FOR SERVING

- 4 mixed citrus fruits, such as blood orange, Cara Cara orange, navel orange, and pink grapefruit, supremed
- Honeycomb, to taste
- ½ cup hazelnuts, lightly toasted and finely chopped

step BY STEP

• Step 1/5

Preheat the oven to 375 degrees. Brush a 9" springform pan with extra virgin olive oil, then line the bottom with parchment. Lightly oil the parchment, then dust the pan with flour, shaking out any excess before setting aside.

• Step 2/5

In a large bowl, whisk together the flour, cornmeal, salt, baking powder, and baking soda.

• Step 3/5

In the bowl of an electric mixer fitted with the paddle attachment, beat the sugar, eggs, and blood orange zest on high until thick and fluffy, about 5-7 minutes. With the mixer still running, slowly drizzle in the olive oil and continue to beat until thoroughly combined, 2 minutes more. Reduce speed to low. Slowly add the blood orange juice and milk, followed by the dry ingredients, adding a little at a time, until just combined. Transfer the batter to the prepared pan and smooth the top with a small offset spatula.

• Step 4/5

Bake the cake until the top is deeply golden brown and a skewer inserted into the center comes out clean, rotating once halfway through and tenting loosely with foil if the cake is browning too quickly, about 50-60 minutes. Transfer to a wire rack and allow to cool completely before carefully releasing the collar of the pan and slicing.

• Step 5/5

When nearly ready to serve, add heavy cream, mascarpone, confectioners sugar, and vanilla to the bowl of an electric mixer fitted with the whisk attachment and whisk on medium-high speed until stiff peaks form.

• To Serve

Serve slices of cake dolloped with whipped mascarpone, alongside citrus fruit and honeycomb, and garnished with hazelnuts.