

**OLIVE OIL AND ORANGE-ESSENCE CAKE**  
**WITH SOFT CREAM**

10 large eggs, separated  
1 ½ cup granulated sugar, divided  
4 + 1 tbsp grated orange zest  
2/3 cup extra-virgin olive oil  
2/3 cup sweet Muscat, late-harvest Riesling or Gewürztraminer wine  
5 tbsp orange flower water or Triple Sec  
2 cup sifted all-purpose flour  
½ tsp salt  
1 tsp cream of tartar  
2 cup heavy cream  
4 tbsp confectioners' sugar, divided  
½ tsp vanilla extract

1. Butter and flour 2 9-inch springform pans. Preheat oven to 350 degrees
2. Beat egg yolks with half the granulated sugar until well ribboned, about 2 minutes. Beat in orange zest, then slowly whisk in olive oil in drops. Add wine and flower water. Mix together flour and salt and beat into egg mixture.
3. Beat egg whites with cream of tartar until they hold soft peaks. Beat 1 remaining granulated sugar until whites hold stiff peaks. Stir 2 cups of the beaten whites into batter and then gently fold in the rest of the whites. Pour into prepared pans and bake for 20 minutes. Decrease heat to 300 degrees and continue to bake another 20 minutes. Turn off oven, cover tops of the cake with a round of buttered parchment paper, and leave in over for another 10 minutes. Remove from oven and let cool in the pan on a rack.
4. To serve, whip cream to soft peaks and add 2 Tbsp of the confectioners' sugar and the vanilla. Slice cake and serve a wedge with a dollop of cream on the side, dusted with some of the remaining confectioners' sugar...and add the remaining T of orange zest – sprinkled on top.

WNK  
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