

Torta Margherita con olio evo

Torta Margherita with extra virgin olive oil

for a springform tin of 24 or 26 cm diameter

Line the base with baking paper, butter and flour the base and the sides.

An exciting cake that always stays moist and a delicious experience – the butter is swapped for olive oil!

260 g	white flour	Mix everything together.
1 tsp	salt	
1.5 tsp	baking powder	
300 g	sugar	Mix well together in a tall
3	eggs	container,
1	lemon, its zest	
220 g	good olive oil	mix in in a steady stream, then reduce the speed of the mixer and
290 g	milk at room temperature	mix in slowly (take care that it does not splash ...)
2 tbsp	lemon juice	add
	now	mix in the flour mixture and done!
Preheat the oven to 190 ° and bake for about 40 minutes.		



VERONICA'S TIP

Do you still have some candied lemon peel in the fridge?

If not, here is the extract from no. 76:

1 organic lemon peel into long, fine strips with a peeler and cut them crosswise into fine strips. **Juice of the lemon** squeeze it out, make it up to a total of 100 g with water, simmer the liquid in a small pan with the zest plus **35 g icing sugar** until the syrup has reduced to a third, about 15 minutes. Set it aside.

Tastes great – just drizzle it over the dough before you put it in the oven.

Alternatively, mix the grated zest of one lemon into the dough.

By the way: the cake is quite large and filling. You can easily freeze a piece of it.