

**Miele**

# Citrus, yoghurt and semolina syrup cake

By Miele

**20 minutes**

Preparation time

**50 minutes**

Cooking time

**12 Servings**

Serves



## INGREDIENTS

### Cake

60 g salted butter, softened  
1 citrus fruit (such as lemon, lime, grapefruit, mandarin or orange)  
250 g salted butter, softened, extra  
220 g (1 cup) caster sugar  
4 eggs, separated  
280 g (1 cup) store-bought or homemade Greek yoghurt  
180 g (1 cup) fine semolina  
150 g (1 cup) plain flour  
 $\frac{3}{4}$  tsp bicarb soda

### Syrup

2 citrus fruits (such as lemon, lime, grapefruit, mandarin or orange)  
220 g (1 cup) caster sugar

### To serve

Store-bought or homemade Greek yoghurt, if desired

## METHOD

### Cake

1. Brush the softened butter inside a 10 cup bundt tin. Make sure to brush inside all the crevices.
2. Finely zest and juice the citrus, reserve the juice for the syrup.
3. Place the extra butter, caster sugar and zest in a bowl of a freestanding mixer with a paddle attachment and beat until pale and creamy. Add the egg yolks gradually, mix to combine.
4. Add the yoghurt to the bowl, beat to combine. Sift together semolina, flour and bi-carb soda and gently fold through the mixture using a spatula or metal spoon.
5. Place the egg whites in a separate bowl of a freestanding mixer with a whisk attachment and whisk egg whites to a firm peak. Fold one third of the egg whites into the cake batter until incorporated. Gently fold in the rest of the egg whites until combined.
6. Pour the cake mixture into the prepared bundt tin.
7. Place the cake in the combi steam Pro oven in shelf level 1 (shelf level 2 in a 60 cm oven) on Cake Plus at 150°C. Bake for 50 minutes, or until cooked through.
8. Make the syrup while the cake is cooking.
9. Remove the cake from the bundt tin and place on a wire rack over a plate. Gradually pour the cold syrup over the cake.

### Syrup

1. Zest the citrus rind into long strips. Juice the citrus, measure the juice (and reserved juice from the cake) and add water to make 1 cup (250 ml).
2. Combine the rind, juice, water and sugar in a saucepan over medium-high heat, induction setting 7. Bring to boil. Reduce the heat to medium-low, induction setting 4, and simmer for 5 minutes, or until the syrup thickens. Cool and reserve to pour over the cake.

### To serve

1. Serve with cake with any remaining syrup and Greek yoghurt, if desired.

### Hints and tips

- This cake can also be made in the speed oven. Select microwave 80W + Fan plus at 150°C. De-select rapid heat up if applicable (Settings-heat up phase). Place the cake on the glass tray on shelf level 1 and cook for 30 minutes until golden in colour and cooked through.
- The cake can also be made in an oven by cooking on Fan Plus at 150°C for 50 minutes, or until golden and cooked through.
- Make sure you are pouring cold syrup onto the hot cake, or hot syrup onto a cold cake for maximum absorption.
- If you only have one bowl, mix the egg whites before the batter to save washing between mixes.