



mojito cake

with PDO huile d'olive de la Vallée des Baux-de-Provence

Serves 6:

- 1 lime (juice and zest)
- 60g **PDO huile d'olive de la Vallée des Baux-de-Provence**
- 125g white cheese
- 100g cane sugar
- 3 eggs
- 250g flour
- 1 sachet baking powder
- 20 large mint leaves
- 2 tbsp rum



Preparation: 25 min
Cooking: 40 min
Resting time: 30 min

Wash the mint leaves. Heat the olive oil to around 40°C and dip in half the mint leaves. Leave to infuse for 15 to 30 minutes, then remove the mint.

Preheat the oven to 180°C.

Wash the lime well and zest. Squeeze the lemon and save the juice.

Whisk together the olive oil and sugar. Add the eggs one by one. Mix well until the mixture is smooth. Add the white cheese, then the lemon zest, juice, rum, flour and baking powder (together), mixing throughout. Finely chop the remaining mint leaves. Stir it into the batter.

Pour the mixture into a buttered cake tin. Bake for 40 min until the cake is golden brown and the tip of the knife comes out almost dry.

You can make either a glaze or a cream to go with the cake.

For the glaze: mix 5 tablespoons icing sugar with lemon juice and spoon over the top of the cake.

For the cream: mix 200g cream cheese with 80g icing sugar, 2 tbsp olive oil, 1 tbsp rum, a few finely chopped mint leaves and the zest of 1/2 a lime. Spoon over the cake and decorate with the remaining lime zest.

What about the olive oil?

We advise you to use an intense-flavoured PDO huile d'olive de la Vallée des Baux-de-Provence for its aromas of freshly-cut grass, apple, almond, raw artichoke, fresh hazelnut and tomato leaves.

You can also use one the following PDO olive oils: Aix-en-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.