

Torta de Naranja

A superb Moorish orange and almond cake from *Moro - The CookBook*. This is a very useful recipe for those with a wheat difficulty since it is just almonds, eggs and caster sugar that provide the substance.

Planning

serves:	6
prep time:	20 mins
cooking time:	1½ hrs

Ingredients

6 eggs, separated
240g caster sugar
230g ground almonds
finely grated zest of 2½
oranges
juice of 8 oranges,
preferably Seville
juice of 1½ lemons (if not
using Seville oranges)
1 stick cinnamon
caster sugar to taste

Method

Preheat the oven to 180°C/350°F/gas 4. Line the bottom and sides of a 23cm spring-form tin with greaseproof paper.

Retaining one tablespoon of caster sugar for later, beat the rest of the 240g caster sugar together with the egg yolks until pale. Now mix in the almonds and zest. Beat the egg whites with the retained tablespoon of caster sugar until stiff and then fold gently into the egg mixture trying not to knock out the air. Carefully put the mixture into the lined tin, place on the middle shelf of the oven and bake for about 60-70 minutes until the torta is golden on top and firm to the touch.

While the torta is baking, make some orange syrup. Place the orange juice and, if using, the lemon juice into a saucepan together with the cinnamon stick and a handful of sugar. Bring this gently to the boil and simmer for about five minutes. Taste - the syrup should be quite tart. Allow to cool then place in the fridge.

When the torta is ready, remove it from the oven and allow to cool before opening the spring-form tin. Transfer it to a plate and pierce holes in the top (a skewer or carving fork works well). Soak about up to about half of the syrup into the torta.

Serve the remaining syrup on the side.