

Semolina Cake



A Taste of *The Café* AT THE FRICK

Serves: Yields 1- 10 inch cake

Prep Time: 30 minutes

Cook Time: 30 – 40 minutes

Ingredients

2 cups whole milk
1/4 cup sugar
1/4 cup light brown sugar
1/2 semolina flour, plus a tablespoon for dusting
1 ounce unsalted butter, cubed, at room temperature, plus a little extra for the pan
2 large eggs, separated
1 teaspoon Kosher salt

Procedure

Whisk milk and sugars and heat until steaming but not boiling. Whisk in semolina flour until it thickens slightly. Remove from heat and continue whisking and add the cubed butter and salt and stir until incorporated. Let cool slightly and quickly whisk in egg yolks. Whip the egg whites until stiff and fold into the batter until fully incorporated. At this point, you can add a half cup of dried cherries and cranberries (reconstituted in hot water and drained) and lemon or orange zest. You may also add whatever dried fruit you like. Butter a 10 inch cake pan and dust with the extra semolina flour. Pour the batter in the cake pan and bake at 350 degrees for 30 - 40 minutes until a toothpick comes out clean. Bon Appétit!