

Miele GALLERY

ON BANK

POLENTA CAKE WITH ROSEMARY SYRUP

INGREDIENTS

½ cup unsalted butter
1 cup sugar
1 cup corn meal
2 eggs
1 egg yolk
¾ cup flour, sifted
1 tsp baking powder
¾ tsp salt
2/3 cup milk



PREPARATON

Place butter and sugar in the bowl of an electric mixer and beat until light and fluffy. Add all other ingredients and beat on low speed.

Beat on high until pale yellow. Bake in greased and floured springform pan at 325 degrees convection setting for 35 minutes.

Syrup:

¾ cup water	¾ cup sugar
½ tsp vanilla	4 sprigs rosemary
1 tbs lemon juice	

Put all ingredients except vanilla in sauce pan and simmer for 10 minutes. Put in vanilla. Place in refrigerator to cool. Take out rosemary at 30 minutes from beginning. When cake is cool lightly brush syrup on the cake.

Serve with berries and whipped cream.