

YOGHURT CAKE

INGREDIENTS

3 eggs, separated
75g/3oz golden caster sugar
Seeds from 2 vanilla pods
350g/12oz yogurt
Zest and juice of 1 lemon
Zest of ½ orange
10g/½ oz plain flour
30g/1oz pistachios, roughly chopped

METHOD

Preheat the oven to 350F/180C/Gas 4. Line a solid-bottomed 25cm/10in cake tin with greaseproof paper (or a similar-sized pie dish). Use a deep-sided baking tray that will fit the cake tin inside it.

In a bowl, beat the egg yolks with 50g/2 ½ oz of the sugar until thickened and pale. Stir in the vanilla seeds, lemon zest and juice, orange zest, yogurt, flour and mix well. In a clean bowl, whisk the egg whites until you have stiff peaks, then add the remaining sugar and continue to whisk until it becomes glossy.

Gently fold the egg whites into the yogurt mix, pour into the cake tin and place the cake tin inside the baking tray and use as a bain-marie.

Bring a kettle to the boil and pour the water around the cake tin so that it reaches halfway up the sides of the cake tin. Place in the oven for 20 minutes, then sprinkle over the pistachios and return to the oven for a further 20 minutes until golden on top. Remove from the water immediately. Eat warm or cool – the consistency should be a light sponge with custard underneath.

Serves 6