

# Lemon Risotto Cake



**Serves 12    Prep 45 mins + 1h cooling    Cook 45 mins    Challenge**

## **Ingredients**

175g risotto rice  
1 litre semi-skimmed milk  
175g caster sugar  
2 small lemons, finely grated zest and juice  
semolina to dust  
3 large eggs  
icing sugar to dust  
lemon zest to decorate

1. Place the rice, milk and half the sugar in a saucepan and slowly bring to a simmer
2. Simmer, uncovered, for about 25 mins until the rice is tender. Leave to cool for about 1 hr, then stir in the lemon zest and juice.
3. Preheat the oven to 180C/Fan 160C Gas 4. Butter and line the base of a 23cm spring release tin and dust the sides with semolina.
4. In a large bowl, whisk the eggs and remaining caster sugar together with a hand-held electric whisk until thick and mousse-like. Gently fold in the rice mixture.
5. Transfer mixture to the prepared tin and cook in the centre of the oven for about 45 mins until the cake is set and golden.
6. When cooked, cool the cake in the tin, then serve either just warm or leave to go cold and serve, heavily dusted with icing sugar and sprinkled with lemon zest.