



CREATION

Creating Wines of Distinction

Creation Chardonnay

Mini Orange and Almond cakes

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

INGREDIENTS:

Oranges
6 Eggs, beaten
250g granulated sugar
250g ground almonds
1 tsp. baking powder
150 ml Greek-style yogurt
4 tbsp. pomegranate kernels

METHOD:

Cook whole oranges in boiling water until soft, 1 ½ hours. Cool completely. Preheat oven to 190°C. For cake, cut oranges in half and remove any pips. Place in a food processor; process to a smooth puree. Add eggs, sugar, almonds and baking powder; pulse until well combined. Pour batter into the lined tray. Bake until firm to the touch, 40 minutes. Cool completely. Stamp cake into 20 rounds with a pastry cutter. Spoon ½ tsp. yogurt on to each cake round. Garnish with pomegranate kernels. Serve at room temperature.