LEMON RICE CAKE

This week's recipe of the week is a delicious Lemon Rice Cake shared by a local customer and made by store owner Denise. The cake has a consistency similar to a sweet risotto or souffle pudding and can be served straight out of the oven, but is easiest to serve after refrigeration for a few hours or overnight.

Ingredients

unsalted butter, melted and *fine dried breadcrumbs*, to coat a 20-22cm springform cake tin
625 mL (2 1/2 cups) *milk*
150g (3/4 cup) *arborio rice*
1/4 teaspoon *salt*
30g (about 1/3 cup) *almond meal*
finely grated zest of 1 *lemon*
4 large *eggs* separated
75g (1/3 cup) *caster sugar*
icing sugar, to dust

Method

Preheat the oven to 200 degrees celsius (180 fan-forced). Brush the cake tin liberally with butter add breadcrumbs and rotate the tin in your hands to coat the inside all over. Shake to discard excess crumbs
Bring the milk to a boil in a heavy-based pan and stir in the rice and salt.
Reduce heat and simmer 10 minutes, stirring from time to time to ensure the rice doesn't stick to the bottom.
Start stirring constantly, until the rice has absorbed the milk, about a further 10 minutes. Transfer to a bowl, allow to cool slightly, then stir in the almonds and lemon zest.
Beat the egg yolks lightly and gradually stir them into the rice mixture. Stir in the sugar, beat the egg whites in a clean bowl until they form stiff peaks, then fold them gently into the rice mixture.
Pour into the prepared cake tin and bake 30 minutes, or until a wooden skewer comes out clean.
Stand on a rack for 30 minutes, then run a sharp knife around the inside, release and remove the springform, and slide cake onto the rack to cool completely.
Dust with icing and cut into wedges to serve. Enjoy!