

TEATIME TREAT

Feeling fruity

Being gluten and dairy intolerant doesn't mean you can't indulge over the festive season with this simple yet beautiful offering from master pâtissier Eric Lanlard

CLEMENTINE AND POMEGRANATE CAKE

"This is my alternative to a Christmas cake. It's really stunning, with beautiful ruby-like pomegranate seeds. It is very moist and uses whole fruits to ensure it is packed with festive flavours. It is also gluten and dairy free."

Serves **12**
Preparation time **25 minutes, plus cooling**
Cooking time **2-2½ hours**

INGREDIENTS

- 4 clementines or satsumas, unpeeled
- 1 cinnamon stick
- Oil, for greasing
- 6 large eggs
- 225g/8oz light muscovado sugar
- 1 tsp gluten-free baking powder
- 300g/11oz ground almonds

For the syrup

- 1 pomegranate, halved
- 25g/1oz light muscovado sugar
- 1 tsp orange blossom extract
- 1 tsp Nielsen Massey vanilla bean paste

To decorate

- 3 tbsp apricot glaze (see Eric's tip)
- Icing sugar, for dusting

1. Put the clementines or satsumas and cinnamon stick into a medium pan, cover with cold water and bring to the boil. Reduce the heat, cover with a lid and simmer for 1-1½ hours. Remove the fruit, set aside and leave to cool for 30 minutes. Halve the cooked fruit, discarding the pips, put into a blender or food processor with the peel and blend to a purée.

2. Preheat the oven to 180°C, 350°F, Gas 4. Grease a 23cm/9in diameter, 9cm/3½in-deep cake tin and line with baking paper.

3. Put the eggs and sugar in a heatproof bowl and set over a pan of barely simmering water. Using an electric hand mixer, whisk for about 5 minutes, until pale and mousse-like. Take the bowl off the heat, add the baking powder, almonds and fruit purée then fold in gently but well.

4. Spoon the mixture into the prepared tin and bake in the preheated oven for 20 minutes. Reduce the oven temperature to 170°C, 325°F, Gas 3 and bake for a further 30 minutes, or until a skewer

inserted into the centre comes out clean. Leave to cool in the tin.

5. To make the syrup, gently squeeze the pomegranate halves to extract the juice, reserving the seeds, then pour the juice into a small pan. Add the sugar, bring to the boil then simmer for 2 minutes. Leave to cool slightly (the liquid should still be warm), then stir in the orange blossom extract and vanilla paste.

6. Using a pastry brush, soak the cake with the warm syrup and leave in the tin until completely cold.

7. Remove the cooled cake from the tin and place on a serving plate. Brush the apricot glaze all over the cake, including the sides. Just before serving, scatter the reserved pomegranate seeds over the top of the cake and dust with icing sugar.

Eric's tip: To make the apricot glaze, put some apricot jam into a small pan and warm gently. Press through a fine sieve to remove any lumps then brush the warm glaze over the finished cake or tart and leave to cool.



Tea & cake...

Our recipe is taken from *Eric Lanlard's Afternoon Tea* (Mitchell Beazley, £20). "This is one of my favourite bakes. It's visually stunning and tastes delicious. It also happens to be gluten and dairy free," says Eric. "Use the finest ingredients – Nielsen Massey's vanilla extract or vanilla bean paste is my go-to, as are Billington's unrefined sugars."

• Visit Eric's cool and glamorous café and cookery school, *Cake Boy*, set on the river in south-west London, where you can book an afternoon tea or brush up on your baking skills.

For information, visit cake-boy.com.