

OLIVE OIL MOCHI CAKE WITH GREEN TEA OLIVE OIL ICE CREAM, CONFIT NUTS AND DRIED FRUITS

Yield: 8-10 portions

Ingredients	Amounts
<i>Cake</i>	
All- purpose flour	¾ cup
Glutenous rice flour	2 cups
Baking powder	1 tsp.
Salt	1 tsp.
Eggs	3 ea.
Sugar	1 ¼ cup plus 2 Tbsp.
Lemon zest	¼ tsp.
Extra virgin olive oil	¾ cup
Milk	¾ cup
<i>Ice Cream</i>	
Egg yolks	3 ea., whisked in a small bowl
Whole milk	2 cups
Cream	1 cup
Sugar	½ cup
Olive oil	½ cup
Honey	¼ cup
Salt	¾ tsp.
Vanilla bean	1 ea.
<i>Confit</i>	
Figs, stalks removed, diced	½ cup
Apricots, dried, diced	½ cup
Golden raisins	½ cup
Walnuts	¼ cup
Cashews	½ cup
Green tea, brewed	2 cups
Honey	1 cup

Method

1. *For the Cake:* Adjust oven rack to middle position and heat oven to 350 degrees.
2. Grease 9-inch springform pan. Whisk both flours, baking powder, and salt together in bowl.
3. Using stand mixer fitted with whisk attachment, whip eggs on medium speed until foamy, about 1 minute.
4. Add 1¼ cups sugar and lemon zest, increase speed to high, and whip until mixture is fluffy and pale yellow, about 3 minutes.
5. Add half of flour mixture and mix on low speed until incorporated, about 1 minute, scraping down bowl as needed. Add milk and mix until combined, about 30 seconds.

6. Add in the olive oil in a thin stream until it is fully incorporated.
7. Add remaining flour mixture and mix until just incorporated, about 1 minute, scraping down bowl as needed.
8. Transfer batter to prepared pan; sprinkle remaining 2 tablespoons sugar over entire surface.
9. Bake until cake is deep golden brown, and toothpick inserted in center comes out with few crumbs attached, 40 to 45 minutes.
10. Transfer pan to wire rack and let cool for 15 minutes. Remove side of pan and let cake cool completely, about 1 1/2 hours.
11. *For the Ice Cream:* For the ice cream, heat the milk, cream, sugar, honey, and salt in a medium sauce pot until it just begins to simmer. Pour a little into the whisked eggs to create a liaison. Pour the liaison into the sauce pot and return to a simmer while whisking. Add the vanilla bean seeds and allow to thicken. Cool to room temperature and refrigerate for 4 hours. Churn the ice cream and just before the ice cream is at the right consistency, pour the olive oil in a steady stream. Allow the ice cream to freeze for up to 4 hours before serving.
12. *For the Confit:* Soak fruits and nuts overnight in the tea then drain and layer in large jar.
13. Add honey, bring to a boil, and cool.
14. Serve 1 slice of cake with olive oil ice cream topped with confit.