

APRICOT CAKE WITH AGED CHEESE AND PISTACHIO NUTS

A recipe by **FoodNouveau**

INGREDIENTS

Makes 16 squares

¼ cup [60 ml] heavy cooking cream
1 cup [250 ml] grated cave-aged Gruyère cheese, or another firm, aged cheese with a fruity flavor
2 eggs
1 cup [250 ml] milk
1 cup [250 ml] granulated sugar
1 tsp [5 ml] vanilla extract
Zest of 1 lemon, grated finely
½ cup [125 ml] corn flour
1 cup [250 ml] all-purpose flour
1 tbsp [15 ml] baking powder
A pinch of salt
2 tbsp [30 ml] unsalted butter, cubed, at room temperature, plus more to grease the baking dish
1 14-oz [398 ml] can apricots, pitted and halved
¼ cup [60 ml] unsalted pistachios, coarsely chopped
Nutmeg



METHOD

Preheat oven to 350°F [180°C]. Lightly butter a 10-in x 10-in [25-cm x 25-cm] baking dish (see note) and line it with parchment paper, letting extra paper hang over two sides of the dish (which will help you take the cake out of the dish later on).

In a small pot over low heat, whisk the cheese into the heavy cream until it's fully melted and incorporated. Take off the heat.

With an electric mixer, beat the eggs, milk, sugar, vanilla extract and lemon zest together in a medium mixing bowl. With the mixer running, slowly beat in the cream and cheese mixture.

In a large mixing bowl, whisk the cornmeal, flour, baking powder and salt together. Make a nest in the center of the dry ingredients and slowly pour in the liquid mixture, beating until just incorporated.

Pour the cake mixture into the prepared baking pan. Distribute the apricots all over the surface of the cake, hollow side up. Sprinkle with the pistachio nuts, then with the cubed butter. Grate about ½ tsp [2.5 ml] nutmeg all over the surface of the cake. Bake on the middle rack of the oven for 40 minutes, or until a toothpick inserted in the middle of the cake comes out clean.

Let cool completely before serving. Keep in an airtight container in the fridge for up to a week, or freeze in portions for up to 2 months.

Note: If you want the cake to be about 1-inch [2.25-cm] thick and ensure that the apricots remain on the surface of the cake, use a 10-in x 10-in [25-cm x 25-cm] baking pan. It's less commonly found in most kitchens, but just perfect for this cake. If you don't happen to own such a pan, just use a regular 9-in x 9-in [23-cm x 23-cm] baking pan. It makes the cake a little thicker so be advised that the apricots may sink to the bottom of the cake – but it'll be just as delicious.

Recipe Credit: Adapted from the website OurCheeses.com

Photo Credit: Marie Asselin

© 2012 Food Nouveau | <http://foodnouveau.com>