

# Warm Mainland Parmesan pound cake

*w/ whipped cream cheese, berries & basil sugar*

## Parmesan Pound Cake

### INGREDIENTS

- 500g flour
- 2 tspn baking powder
- 1/2 tspn fine sea salt
- 150g Mainland Parmesan, finely grated,
- 200g Mainland unsalted
- 500g caster sugar
- 6 large eggs, lightly beaten
- 250g Anchor Cream Cheese
- 250g Anchor Sour Cream
- 1 punnet fresh strawberries, sliced
- 1 punnet fresh raspberries, whole
- Pomegranate vincotto - to finish



### METHOD

1. Preheat the oven to 175c
2. Butter the bottom and sides of a ½ gastronorm tray and line the bottom with parchment paper. Lightly flour the sides of the pan, tapping out any excess flour.
3. Sift the flour, baking powder and salt into a large bowl. Whisk in the grated Mainland Parmesan cheese.
4. Combine the butter and sugar in the bowl of a stand mixer with paddle attachment; beat for 5 mins until creamed well
5. Reduce the speed to medium and slowly drizzle in the beaten eggs. Add the cream cheese and continue to beat until incorporated.
6. Reduce the speed to low and add flour mixture and of the sour cream until both are nearly incorporated.
7. Transfer the batter to the prepared cake pan, spreading it evenly and smoothing the surface.
8. Bake 180c until a toothpick inserted into the center of the cake comes out clean, 35 to 45 minutes.
9. Serve warm, topped with whipped mascarpone and fresh berries. Sprinkle some of the basil sugar over everything, then drizzle the berries and/or the plate with the pomegranate vincotto



## Whipped vanilla cream cheese

### INGREDIENTS

- 500g Anchor Cream Cheese
- 200g Anchor Sour Cream
- 100ml Anchor Cream
- 3 tablespoons icing sugar
- ½ tspn vanilla paste

### METHOD

1. Leave cream cheese out at room temperature for 10 minutes to soften slightly
2. Whisk together the cream cheese, sour cream, vanilla and sugar until well combined.
3. Add cream and whip until nicely aerated and fluffy
4. Cover and keep chilled until ready to serve

## Basil Sugar

### INGREDIENTS

- 125g white sugar
- 100g fresh basil leaves

### METHOD

1. Combine half of the sugar and half of the basil in a spice grinder or mini food processor; pulse until the basil leaves are chopped finely and the sugar has taken on the color and scent of the herb.
2. Repeat with the remaining sugar and basil. Store in an airtight container for up to 3 days.

