

Roberto`s version of The Australian Women`s Weekly Fruit Cake

(Flame Baked in the Forno wood fired oven)

Ingredients: Marinate for at least one (1) week

500g of Sultanas

250g of Raisins

140g of Red Glace` Cherries (whole)

110g of dried Currants

125g of Glace` Ginger (Roughly Chopped)

2 Tablespoons of Marmalade

125ml of Brandy

The Zest of 1 Orange

250g of Salted Butter (softened)

The Zest of 1 Orange

The Zest of 1 Lemon

200g (1cup) of firmly packed brown sugar

4 Eggs

300g of Plain flour (2 cups)

2 teaspoons of mixed spice

Packet of Blanched Almonds for decoration

60ml of Port to drizzle over the hot cake

Method: A week before: Combine the fruit, zest of 1 orange and Brandy into a non metallic bowl; cover with cling wrap and marinate for one week (stir occasionally).

- 1. Slowly Fire up the Forno wood fired oven approximately to the temperature of a slow oven, i.e. 150 ° C.**
- 2. Line the base and sides of a Ø 230mm spring form pan with three (3) layers of baking paper; ensure that the paper extends 50mm above the edge of the pan. (there is no need to apply a releasing agent, i.e. butter)**
- 3. Place the marinated fruit mixture into a large bowl.**

- 3.1. Add the sugar, lemon and orange zest to the butter and slowly beat until just smoothly combined.
- 3.2. Add the eggs one at a time and a little of the flour (this will stop the egg from curdling) beat until just combined.
- 3.3. Stir the butter mixture into the fruit mixture then stir in the flour and spice.
4. Carefully spread the cake mix into the pan (ensure that there are no air pockets) then decorate the top with the blanched almonds.
5. Measure the hearth temperature (approximately 150 °C) place the cake at that point and bake in a slow Forno wood fired baking oven for 3 ½ hours. Drizzle the extra Port onto hot cake and let cool in the pan.

Roberto`s Note: ensure the baking paper extends at least 50mm above the edge of the spring form; this will protect the top of the cake from the radiant heat. Buon Appetito

