

# Ravani

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- 4 eggs (separated into whites and yolks)
- 1 cup of olive oil
- 1 cup of sugar
- 1 cup plain flour
- 1 tsp baking powder
- 1 cup of semolina
- 1 cup of yoghurt
- zest of 2 oranges
- 1 spoon of baking powder
- Vanilla

## For the syrup

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- 2 cups of sugar
- 2 cups of water
- juice of 1/2 lemon

## Instructions

1. Preheat the oven to 200C.
2. The egg whites are beaten into meringues. This is the secret to a more fluffy ravani cake and to avoid the egg-y smell, which can ruin the flavour of your cake.
3. Start by mixing the butter and sugar (at high speed), until fluffy. Add the egg yolks, one at a time, allowing each one to be absorbed, whilst mixing.
4. Add the yoghurt, the zest of orange, the semolina, the flour, vanilla and the baking powder while you are mixing.
5. With a spatula add the meringues To bake the ravani cake, use a round cake tin, approx 30cm in diameter. Use a cooking brush to butter the bottom and sides of the cake tin. Sprinkle with 2 tbsps of flour and shake the cake tin, so that the flour covers the butter; get rid of any excess flour. This technique will prevent the ravani from sticking on the pan.
6. Bake the ravani in preheated oven at 200C for 40-45 minutes, until golden and cooked through. After baking the cake, you can cut it in small pieces.
7. While the ravani is baking you can prepare the syrup. Add in a saucepan the sugar, the water and lemon juice; boil for about 5-10 minutes, until the sugar has dissolved and the syrup has slightly thickened. Remove the pan from the stove and ladle slowly the syrup over the ravani cake, allowing each ladle of syrup to be absorbed, before ladling again. Allow time for the syrup to be absorbed.
8. You can serve this delicious ravani with a full spoon of vanilla ice cream. Enjoy!