

WHITE ACACIA FLOWER (ROBINIA) CAKE

Ingredients

12-15 locust flowers clusters, pluck the petals only
1 dl blanched and peeled almonds or pistachios or a mixture of both
3 eggs
1 ¾ dl sugar
1 tbsp honey (acacia if possible)
100 g unsalted butter, melted
2 tbsp crème fraiche
1 tsp baking powder
3 ½ dl flour, sifted
¾ dl corn starch, sifted
¼ tsp salt
1 tbsp orange flower water / rose water /zest of 1 orange or lemon
icing sugar for the top

Oven Temperature
180 C

Method

1. Ground almonds and pistachios, they should resemble breadcrumbs.
2. In a large bowl, whisk the eggs and sugar together until light and fluffy.
3. Mix the flour, corn starch, salt and baking powder together in another bowl.
4. Add nuts and stir into the egg – sugar mixture.
5. Add the butter, orange / rose water or zest, honey and crème fraiche – mix well.
6. Fold in the flower petals and gently mix.
7. Butter a cake mould and pour in the batter.
8. Bake in preheated oven for 30 minutes.
9. Leave to cool on a wire rack for 10 minutes and then unmould.
10. Decorate with flowers all over and icing sugar after taste.

ACACIA JUICE (CONCENTRATED)

Ingredients

5 dl white acacia flowers (only petals)
5 dl of water
5 dl sugar
½ larger lemon, peeled, washed, cut into 3-4 parts
5 – 10 g citric acid

Preparation method

1. Bring the sugar to boil with water and let it boil for 10 minutes.
2. Remove from the stove and squeeze in the juice of the lemon pieces and then put them also in. Stir in the citric acid.
3. Add acacia flower petals as well. Mix gently.
4. Let stand in a cooler place for 4 to 5 days, stirring it once a day. Letting the flowers soak in this way, will give the juice a nice colour.
5. Then filter and fill into jars.

Comment

1. Using this recipe you can make lilac flower, elderberry, violet or lavender juice as well!