

Radicchio Cake with Ginger Glaze

Ingredients

1 stick (100 grams) softened butter, divided
1/3 cup (125 grams) granulated sugar
1/3 cup packed light brown sugar
1 lemon, zest and juice
5 ounces (150 grams) head of round red radicchio
3 eggs
1/4 of a teaspoon pre-ground nutmeg
1 teaspoon pure vanilla extract
1 cup (125 grams) all purpose flour
2 teaspoons baking powder
Ginger Glaze Topping

Directions

1. Heat oven to 350° F and prepare a cake tin (8-inches in diameter) by greasing it with a teaspoon of the butter and lining it with baking paper.
2. Bring a saucepan of water to boil, add 2 teaspoons of the sugar and all the lemon juice to the water. Pull off the radicchio leaves in from their head and blanch in the boiling water for 2 minutes. Drain very well, then chop finely.
3. Cream the remaining butter and sugar in a bowl, adding the eggs one at a time, beating well after each addition until smooth and creamy. Add the lemon zest, vanilla, nutmeg and then gently fold in the flour and baking powder. When just combined, add the chopped radicchio.
4. Pour into prepared cake tin and bake for roughly 45 minutes or until the cake is golden brown and a toothpick inserted in the center comes out clean. Remove from the oven and let cool completely before removing from the tin.

Ginger Glaze Topping

6 tablespoons milk
1/4 cup sliced ginger
2 cups confectioners' sugar
Chopped candied ginger, for garnish

Directions

1. Heat milk and sliced ginger in a saucepan over medium heat
2. when began milk bubble remove from heat and let cool;
3. Then discard ginger, or make a pot of milk tea with it.
4. Stir confectioners' sugar in the ginger milk.
5. Finally, Drizzle over cooled warm c **Radicchio Cake**.
6. Sprinkle chopped candied ginger on top, optional