

BAKED SAVOURY SWEDE CAKE

Serves 4 people

Ingredients

- 625g swede
- 125ml extra virgin rapeseed oil
- 125g pea flour
- 2g nutmeg
- 2g sea salt
- 2g baking powder

Method

1. Peel and dice the swede, cover in salted, cold water and bring to the boil. Simmer for around 20 minutes until tender and drain thoroughly.
2. Blend the swede with the oil in a food processor until smooth. Add the nutmeg and salt and fold in the pea flour and baking powder until combined throughout.
3. Line a baking tray with parchment and pour the mixture into the tray. Spread out with a palette knife until you get a smooth surface.
4. Bake for around 45 minutes at 180 degrees C until golden brown on the surface.
5. Allow to cool and portion into neat squares with a sharp knife.