

ZAYTOUN RECIPES

Almond & Citrus Olive Oil Cake

Almonds, Citrus and Olive Oil....it's Palestine in a cake.

Olive oil, citrus and almonds are familiar ingredients in many delicious savoury Palestinian dishes. We are delighted to find that they are also flavours that lend themselves beautifully to baking.



Image by Diana Chaccour

PREPARATION METHOD

- Preheat the oven to 180C/365F/Gas 4.
- Grease and flour a 9-inch (23 cm) round cake tin.
- In a bowl, mix together the flour, ground almonds, baking powder and salt.
- In a separate bowl, beat the eggs, caster sugar and olive oil. When thoroughly mixed add the vanilla extract, orange zest and finally the orange juice.
- Add the dry ingredients to the bowl and beat until they are thoroughly combined.
- Pour the cake mixture into the cake tin and sprinkle the flaked almonds over the top. Bake for 35 to 45 minutes or until a toothpick inserted in the centre comes out clean.
- Remove the cake onto a wire rack and let it cool completely. Dust with icing sugar before serving.



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INGREDIENTS

- 120g all-purpose flour
- 60g Palestinian Fairtrade almonds (ground)
- 1 and 1/2 teaspoons baking powder
- 1 teaspoon salt
- 3 large eggs, beaten
- 150g Fairtrade caster sugar
- 120ml Palestinian Fairtrade Organic extra-virgin olive oil
- 1/2 teaspoon pure vanilla extract
- 1/2 teaspoon grated orange zest
- 120ml freshly squeezed orange juice
- 60g Palestinian Fairtrade almonds (sliced)
- Icing sugar for dusting

ZAYTOUN INGREDIENTS

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Zaytoun's Fairtrade organic olive oil is our flagship product, with a unique peppery flavour. The olive tree characterises the Palestinian landscape, providing an income to over 100,000 farming families across the West Bank. It is also a deeply symbolic tree in this land of conflict, representing the long connection families have with their land.

Zaytoun's Fairtrade almonds are a variety called Om al-Fahem. They are named after the village where the nuts originated, and these extra large nuts are deliciously crunchy and sweet. The delicate white blossoms of the almond trees are a highlight of spring in Palestine, then during the hot days of summer the green hulls ripen and dry, and when they split open, it is time for the almond harvest to begin.

Zaytoun organises trips to Palestine at olive harvest time in October. It's a beautiful time of year to visit, with warm sunny days, olive groves full of families and friends harvesting olives, and the aroma of freshly pressed olive oil lingers in the air. For Zaytoun visitors, it is a time to enjoy the legendary Palestinian hospitality as well as gain a deeper understanding of the food, culture and politics.

The full Zaytoun range includes the flagship Fairtrade olive oil, Fairtrade almonds, Medjoul dates, the zesty herb mix za'atar, organic maftoul and smokey freekeh. The exceptional quality of these products, despite the obstacles presented by the illegal occupation, is testament to the resilience of Palestinian people and their rich culinary heritage.



Zaytoun was shortlisted at the Soil Association 2017 BOOM awards for 'The Nation's Favourite' award, was a finalist for the UK Social Enterprise Awards 2017 and both maftoul and freekeh won Great Taste Awards in 2017. Zaytoun also won the Social Enterprise Award for Global Impact in 2015 and Fairtrade International's award for Global Trader in 2016.

Zaytoun's range is available at Oxfam, Traidcraft, Planet Organic, Selfridges, Whole Foods Market and independent retailers. For a full list of stockists and wholesalers please visit www.zaytoun.org

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