



# Tea pea cake

By Hayley McKee

This unique cake champions fresh garden peas down to the tendrils and flowers. Matcha green tea has a bitter edge that balances beautifully with the grassy peas. Add to them a subtle splash of tangy buttermilk and a little menthol-fresh peppermint, and the result is sublime.

**Fresh from the garden: peppermint leaves, eggs, pea tendrils and flowers, peas**

## INGREDIENTS

15 g peppermint leaves, finely chopped  
185 ml boiling water  
400 g caster sugar  
375 g plain flour  
3 tablespoons matcha green tea powder  
1½ teaspoons bicarbonate of soda  
1½ teaspoons baking powder  
1½ teaspoons pink Himalayan salt  
2 eggs  
250 ml buttermilk  
125 ml grapeseed oil  
1 vanilla bean, split lengthways and seeds scraped  
1 teaspoon almond extract  
pea tendrils and flowers, to decorate

## FOR THE GARDEN PEA CREAM

465 g garden peas  
750 ml whipping cream  
3–4 tablespoons icing sugar

Preheat the oven to 175°C. Lightly grease and line a 22 cm ring (bundt) tin with baking paper.

Add the peppermint leaves to a bowl, cover with the boiling water and set aside to steep for 5 minutes.

Meanwhile, in a separate bowl, mix together the sugar, flour, green tea powder, bicarbonate of soda, baking powder and salt.

In another bowl, lightly whisk the eggs together with the buttermilk and oil to combine, then whisk in the vanilla seeds and almond extract. Slowly fold the mixed dry ingredients into the egg mixture.

Strain the peppermint leaf water, discarding the leaves, and fold the water into the cake batter. Pour the batter into the prepared tin and bake for 30 minutes, or until a skewer inserted into the centre comes out clean.

Remove from the oven and leave to cool slightly in the tin for 5 minutes, then carefully turn out onto a wire rack and leave to cool completely.

While the cake is cooling, make the garden pea cream. In a small saucepan, lightly boil the peas until tender. Drain well, then add the peas to a blender and pulse to a smooth, fine purée.

In a bowl, whisk the cream to medium peaks, then fold in the pea purée. Add the icing sugar to taste.

Top with generous dollops of the pea cream and decorate with pea tendrils and flowers.

## SERVES 8-10

