

SOPHIE GRIGSON PARMESAN CAKE

(from The Essential New York Times Cookbook)

1 cup flour
1+1/2 tsp baking powder
1/2 tsp salt
2 oz parmigiano cheese, finely grated
1/4 cup semolina flour
freshly ground black pepper
6 Tbs. unsalted butter, melted and cooled
3 large eggs, yolks and whites separated
3/4 cup whole milk

Heat the oven to 375 F. Grease an 8-inch round cake pan with butter and reserve. Sift the flour, baking powder, and salt in a bowl, then add the grated cheese, semolina flour, and black pepper to your taste. Mix well to combine.

Make a well in the center, pour the butter, egg yolks, and milk, and mix until thoroughly combined. Beat the egg whites in a clean bowl until stiff, then fold delicately into the cheese mixture. Spoon everything in the prepared pan, and bake for 25 to 30 minutes, until golden brown and the surface feels firm to the touch. Serve warm or cold, cut in wedges.