

Claudia Roden's yoghurt cake

Originating in Turkey, this baked dessert is simple but delicious. It's one of many delightful recipes in the new book by veteran food writer Claudia Roden, who has just turned 85.

Having relocated with her parents to London from Egypt in the 1950s, Claudia began her career focusing on Middle Eastern food, before turning her attention to the Mediterranean, an area she is revisiting with her latest book, called simply *Med*.

Her love affair with the *Med* stretches back to her early childhood, when her family holidayed in Alexandria on Egypt's coast.

She remembers: "Cairo was a strict and prudish – Alexandria was the opposite. The kind of life that was there was, for me, something wonderful and happy. I just felt that the Mediterranean was where I wanted to be."

Claudia suggests serving this light, airy, fresh-tasting cheesecake with macerated strawberries.

"We make it all the time in my family and you really must try it," she adds.



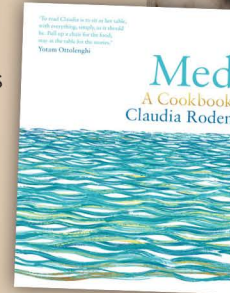
INGREDIENTS

(serves 6-8)

Butter or sunflower oil for greasing
4 large eggs, separated
100g caster sugar
3 tbsp plain flour
400g full-fat Greek-style yoghurt
Grated zest and juice of 1 unwaxed lemon
500g strawberries
60g caster sugar
Juice of half lemon

METHOD

1. Preheat the oven to 180°C/160°C fan/gas 4. Butter or oil a round non-stick cake tin (about 23cm in diameter) with a removable base.
2. Using an electric whisk, whisk the egg whites until soft peaks form.
3. In another bowl,



using the same whisk, beat the egg yolks with the sugar until thick and pale. Add the flour, yoghurt, lemon zest and juice and beat to a homogenous cream.

4. Gently fold the egg whites into the yoghurt mixture and pour into the prepared tin. Bake for 40-45 minutes, until the top is lightly browned - watch it carefully for the last few

minutes of cooking so that it doesn't brown too much. The cake will puff up like a soufflé and then subside.

5. Let it cool a little before lifting it out onto a serving plate. Serve warm or cold.

6. For a beautiful accompaniment to the yoghurt cake, briefly rinse 500g strawberries, hull and cut them in half through the stem end, then sprinkle with 60g caster sugar and the juice of half lemon and leave for one hour.