

Torta di mele e rosmarino**SERVES 8**

Butter (room temperature) for greasing
 3 medium eggs
 150g caster sugar
 125g plain yogurt
 120ml sunflower oil
 1 teaspoon vanilla extract
 230g self-raising flour
 ½ teaspoon ground cinnamon
 1 tablespoon chopped fresh rosemary
 2 red dessert apples (preferably Red Gala), quartered, peeled, cored and thinly sliced
 2 tablespoons apricot jam

As I was filming in the region of Trentino-Alto Adige I discovered that many locals have their own secret recipe for the perfect apple cake. The film crew and I were constantly trying different recipes and this is the one we all agreed is the best. Thank you to chef Stefano from Ristorante Pellegrino [Pellegrini? Gino to confirm] for sharing his secret recipe with me – and now with you too.

1. Preheat the oven to 180°C/gas mark 4. Grease a deep, loose-bottomed round cake tin, 20cm diameter, and line with baking parchment.
2. Put the eggs and sugar in a medium bowl and beat using an electric whisk until well combined and pale. Add the yogurt, oil and vanilla extract and whisk, then fold in the flour, cinnamon and rosemary.
3. Pour the mixture into the prepared tin and spread evenly. Lay the apple slices on top, arranging them in an overlapping circle around the top of the cake until the top is covered.
4. Bake for 30–35 minutes or until risen and it feels spongy and firm and the sides are coming away from tin.
5. Leave the cake to cool in its tin for 5 minutes. Remove from the tin and put on a wire rack to cool. Once the cake has cooled, gently heat the apricot jam then pass it through a sieve to remove lumps. Brush it over the top of the cake.