



**Revani/Ravani (Turkish & Greek Semolina Cake) with
Blood Orange and Early Harvest Pistachios**



Fulden's Mum's Revani Recipe: A Turkish and Greek Classic with a Family Twist

In Turkey, this deliciously moist cake is called Revani, while in Greece, it's known as Ravani. Fulden's mum had a knack for bringing the family together with her legendary Revani. Every month, the entire family would gather at her house to enjoy this baklava-like cake, always served with a warm smile.

Ingredients

For the Syrup:

- 400ml water
- 300g sugar
- Zest and juice of 1 blood orange
- 2 cardamom pods, lightly crushed

For the Cake:

- 4 medium eggs
- 200g spelt or plain flour
- 200g coarse semolina
- 200g Greek yogurt
- 100g caster sugar
- 50ml olive oil
- 2 tsp baking powder
- 1/2 tsp baking soda

For Decoration:

- Ground early harvest pistachios

Instructions

1. Make the Syrup:

1. In a saucepan, combine water, sugar, blood orange zest, juice, and cardamom pods.
2. Bring to a boil, then reduce the heat and let it simmer for 10–15 minutes until slightly thickened.
3. Remove from heat and let it cool completely.

2. Prepare the Cake Batter:

1. Preheat your oven to 180°C (350°F). Grease a 9x13-inch baking dish or line it with parchment paper.
2. In a mixing bowl, whisk the eggs and sugar together until pale and fluffy.
3. Add the yogurt and olive oil, and whisk until smooth.

4. In a separate bowl, mix the flour, semolina, baking powder, and baking soda. Gradually fold this dry mixture into the wet ingredients until combined.

3. Bake the Cake:

1. Pour the batter into the prepared baking dish and spread it evenly.
2. Bake in the preheated oven for 30–35 minutes, or until golden brown and a skewer inserted into the center comes out clean.

4. Add the Syrup:

1. As soon as the cake comes out of the oven, slowly pour the cooled syrup evenly over the hot cake. Let it soak in for at least 1 hour.

5. Serve and Decorate:

1. Once fully cooled, cut the cake into diamond or square shapes.
2. Sprinkle generously with ground pistachios for a nutty, vibrant finish.

Enjoy the Legacy

This Revani isn't just a dessert; it's a piece of Fulden's family history. A slice of this cake is like sitting at her mum's table, surrounded by laughter, love, and the aromas of cherished tradition. Whether you call it Revani or Ravani, share it with your loved ones and create sweet memories of your own! 😊