



LEMON CAKE (TOP CAKE)

chef Basic level

BAKED CAKE

LEMON CAKE

INGREDIENTS

TOP CAKE

eggs
seed oil
lemon juice
grated lemon zest

PREPARATION

1.000g Whip TOP CAKE, eggs and seed oil in a planetary mixer with the paddle attachment at low speed for 6 minutes.
450g Then, gently combine the lemon juice, the zest to the mixture by stirring gently.
150g qb

Final composition

Butter and flour the cake pans and pour the mixture in.
Bake at 180-190°C for about 35-40 minutes (depending on the size of the pan).
Let cool down, then dust with BIANCANEVE PLUS and decorate with slices of lemon.