



MARBLED LEMON AND PISTACHIO CAKE

👤 Basic level

Recipe for the preparation of Marbled Lemon and Pistachio Cake.

LEMON CAKE

INGREDIENTS

fresh butter
lemon zest
Invert sugar paste
powdered sugar
whole eggs
lemon juice
egg yolk
"weak" flour
cornstach
baking

PREPARATION

305g -Whip the softened butter with lemon zest, tremoline, and powdered sugar.
1 -Add the eggs mixed with the yolks and heated to about 30°C.
35g -Finally, add the flour, almond powder, cornstarch, and baking powder, sifted together.
145g -Place the batter in a piping bag and layer, alternating the lemon cake and the pistachio cake.
210g
60g
60g
210g
60g
6g

LEMON JELLY

INGREDIENTS

lemon puree 100%
pear puree
pectina jaune
agar
caster sugar
glucose syrup 40 de
salt
citric acid solution 50-50

PREPARATION

210g -Combine the two purees, heat to about 30°C, and disperse the agar and
170g pectin mixed with sugar into the mixture.
12g -Bring to a boil and add the remaining sugars.
2g -Cook the mixture to 72–74° Brix.
450g -Add the citric acid solution, mixing well.
90g -Pour into a frame to a height of 0.8 cm.
4g -Cool and use to decorate the dessert.
12g

PISTACHIO CAKE

INGREDIENTS

fresh butter
[Aurea crema pistacchi siciliani 25%](#)
whole eggs
salt
egg yolk
"weak" flour
pistachio flour
cornstarch
baking

PREPARATION

200g -Place the softened butter in the stand mixer with the "crema aurea" and
375g mix using the paddle attachment.
170g -Add the eggs, yolks, and salt, mixed and heated to about 30°C.
5g -Once the liquids are incorporated, finish with the sifted dry ingredients.
100g -Place the batter in a piping bag and layer, alternating the lemon cake and
150g pistachio cake.
50g
50g
5g

CAKE COMPOSITION

- In a silicone ring mold, pipe the lemon cake and pistachio cake alternately to create a checkerboard pattern.
- Bake in the oven at 160°C for about 25 minutes, placing a rack and a perforated mat on top to achieve a smooth surface.
- Blast-freeze the product and unmold from the mold.
- Glaze with a dry glaze at 35°C.
- Create a strip of fruit jelly, rolled in sifted sugar, and use it as a cake border.