



# MARBLED LEMON AND PISTACHIO CAKE

👤 Basic level

Recipe for the preparation of Marbled Lemon and Pistachio Cake.

## LEMON CAKE

fresh butter	305g
lemon zest	1
Invert sugar paste	35g
powedered sugar	145g
whole eggs	210g
lemon juice	60g
egg yolk	60g
"weak" flour	210g
cornstach	60g
baking	6g

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

## LEMON JELLY

lemon puree 100%	210g
pear puree	170g
pectina jaune	12g
agar	2g
caster sugar	450g
glucose syrup 40 de	90g
salt	4g
citric acid solution 50-50	12g

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

## PISTACHIO CAKE

fresh butter	200g	-Place the softened butter in the stand mixer with the
Aurea crema pistacchi siciliani 25%	375g	“crema aurea” and mix using the paddle attachment.
whole eggs	170g	-Add the eggs, yolks, and salt, mixed and heated to
salt	5g	about 30°C.
egg yolk	100g	-Once the liquids are incorporated, finish with the
"weak" flour	150g	sifted dry ingredients.
pistachio flour	50g	-Place the batter in a piping bag and layer, alternating
cornstarch	50g	the lemon cake and pistachio cake.
baking	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.



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