



## LEMON CAKE (TOP CAKE)

### BAKED CAKE

DIFFICULTY LEVEL



#### LEMON CAKE

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##### INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 450
SEED OIL	g 450
LEMON JUICE	g 150
GRATED LEMON ZEST	To Taste

##### PREPARATION

Whip TOP CAKE, eggs and seed oil in a planetary mixer with the paddle attachment at low speed for 6 minutes.

Then, gently combine the lemon juice, the zest to the mixture by stirring gently.

#### FINISHING

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##### INGREDIENTS

BIANCANEVE PLUS	To Taste
FRESH LEMON - SLICED	To Taste

##### 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.