

# LEMON CAKE (TOP CAKE)

## BAKED CAKE

DIFFICULTY LEVEL

LEMON CAKE		
INGREDIENTS		PREPARATION
TOP CAKE	g 1.000	Whip TOP CAKE, eggs and seed oil in a planetary mixer with the paddle attachment at low
EGGS	g 450	speed for 6 minutes.
SEED OIL	g 450	Then, gently combine the lemon juice, the zest to the mixture by stirring gently.
LEMON JUICE	g 150	
GRATED LEMON ZEST	To Taste	

## FINISHING

#### 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.

