

Mega lemon cake

Ingredients

For sponge cake:

7 eggs

120 g wheat flour cake

190 g sugar

1 teaspoon of baking powder

For lemon mass:

560 ml cream (30 lub 36%)

1 mascarpone cheese (250 g)

2 packages of lemon jelly (2x75 g)

500 ml water for jelly

1 lemon (juice and grated skin)

5 spoon of powder sugar

For punch for soaking the sponge cake:

200 ml boiled water

3 spoon of lemon juice

2 teaspoon of sugar

For lemon glaze:

2 white chocolates (200 g)

100 ml cream (30 lub 36%)

grated skin from 1 lemon



Additionally:

Almond in flakes

Steps:

1. Separate yolk from protein.
2. Whip the protein rigidly. Add sugar and mixed. Add singly yolk and still mixed. Put off the mixer. Sift the flour and baking powder to one bowl. Add them to the mass, and mixed all gently by the wooden spoon.
3. Cover rectangular baking tray (24 x 38 cm) with baking paper. Pour the mass to the baking tray. And put it to the oven (heated to the 160 - 170°C, using the top and down heater) and bake it about 15 min. If you stick the stick into the cake and it will be dry, that means the cake is baked.
4. Leave the sponge cake for 15 min in turned off and closed oven.
5. Then take off sponge cake from the oven and from the bakery tray. Pull off the baking paper from the cake, and leave it to complete cool down. Then cut the skin from top and cut the sponge cake for half (for two equal cakes)

It's time for a cream.

1. Boil the water, add the lemon jelly, mixed and leave it to totally cool down.
2. Beat cream in a bowl (it should be straight from the fridge). When it starts to thicken, reduce turnover, add mascarpone cheese, powder sugar and grated skin from lemon and mixed it all the time.
3. Now add lemon jelly thin stream to the cream, and mixed all.
4. At the end add lemon juice and mixed only to mixed all. Leave all for a moment.

It is time to compose the cake

1. Baking tray (the same in which we bake the sponge cake) cover with new baking paper (it doesn't allow to penetrate metallic taste from baking tray to cake) and put one of the sponge cake on the bottom. Soak it with the lemon punch (water with lemon juice and sugar mixed in bowl). Do it by spoon all over the surface.
2. Put the lemon cream on the sponge cake at the bottom and spread it all over the cake. Wait for few minutes to light freeze.
3. Cover it with the second sponge cake. Press it gently. Soak it with the punch too.
4. At the end pour the lemon glaze on the top of the cake. White chocolate dissolve with the cream. Add grade lemon skin. Mixed all and leave it to the cool down for 5 minutes.
5. The top of the cake sprinkle with the almond in flakes.
6. Put the cake to the fridge for few hours.

Bon appetit!

The recipe is derived from Kuchnia Magdy webpage

<http://kuchniamagdy.pl>

