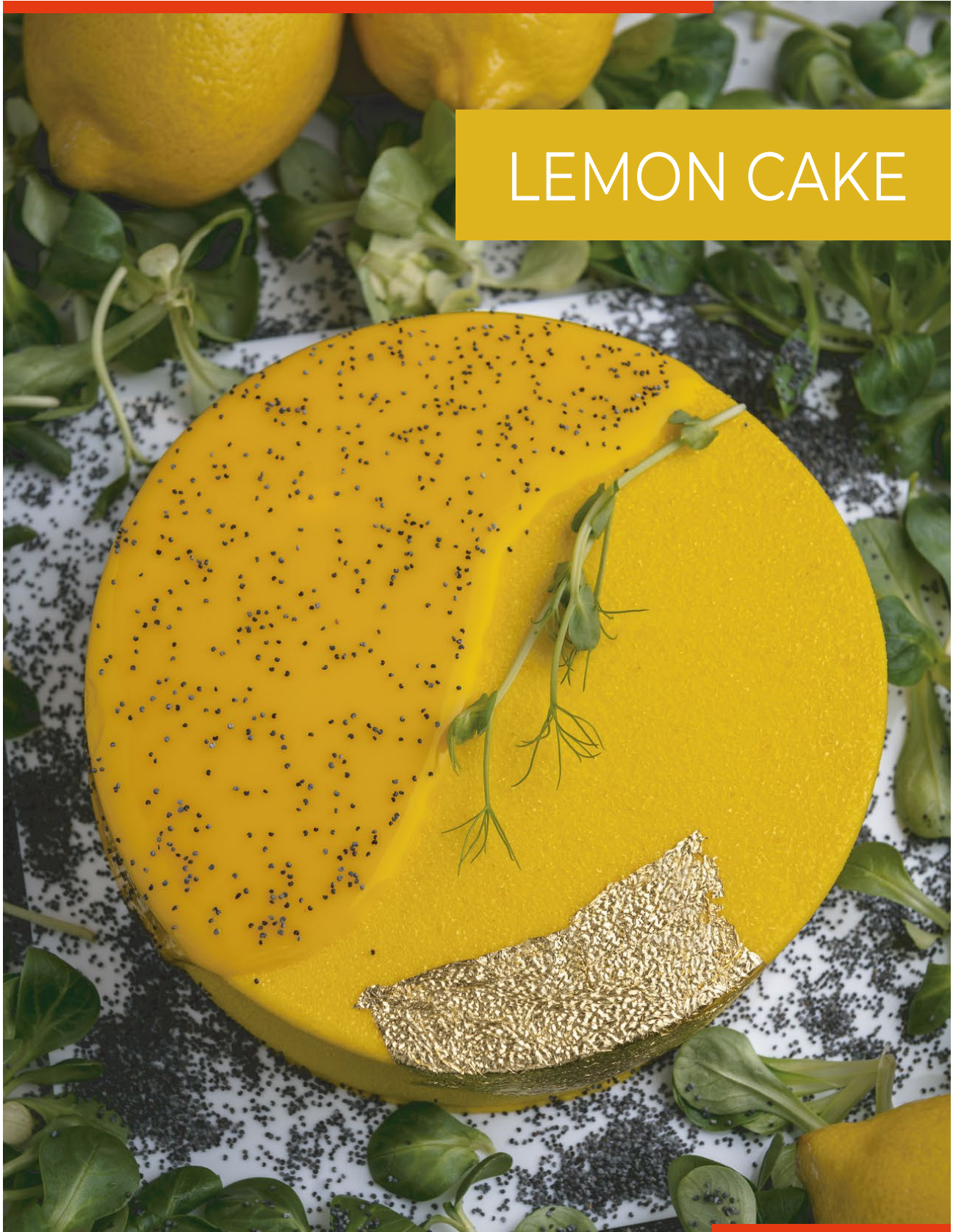


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LEMON CAKE



LEMON CAKE

NEUTRAL GLAZE (NAPPAGE)

| Ingredients | Total weight: ~ 502 g | 100% |
|---------------|-----------------------|------|
| • Water | 210 g | 42% |
| • Lemon juice | 5 g | 1% |
| • Sugar (1) | 230 g | 46% |
| • Sugar (2) | 50 g | 10% |
| • Pectin X58 | 7 g | 1% |

- 1 Mix water and lemon juice together. Gradually add the mixture of sugar (2) and pectin X58. Bring the mixture to a boil, stirring it from time to time.
- 2 Then, add the sugar (1) in portions and bring the nappage to a boil one more time.
- 3 Take it off the heat, remove the foam and quickly cool it down to 3 °C / 37 °F. Store it at 1-3 °C / 34-37 °F.

POPPY SEED AND LEMON SPONGE

| Ingredients For 2 rings d=14 cm | Total weight: ~ 370 g | 100% |
|------------------------------------|-----------------------|------|
| • Eggs | 87 g | 24% |
| • Inverted sugar | 42 g | 11% |
| • Flour | 87 g | 24% |
| • Icing sugar | 42 g | 11% |
| • Baking powder | 3,5 g | 1% |
| • Salt | 0,8 g | <1% |
| • Butter | 35 g | 10% |
| • Olive oil | 35 g | 10% |
| • Milk | 28 g | 7% |
| • Poppy seeds | 10 g | 2% |
| • Zest of 1 lemon | | |

- 1 Prepare the baking tray with the silicone mat and the rings 14 cm in diameter.
- 2 Mix eggs, icing sugar, inverted sugar, lemon zest and salt, but do not whip them.
- 3 Add the flour, baking powder and poppy seeds sifted and mixed together. Mix them with a whisk until combined.
- 4 Then, gradually add the milk and butter, that should be melted to 45-50 °C / 113-122 °F and mixed with the olive oil. Stir till a homogeneous texture.
- 5 Distribute the batter in baking molds, 170 gram per each, and bake at 170 °C / 338 °F for about 10-12 minutes. The ready sponges will bounce when pressed. Cool the sponges down at room temperature and do not unmold them.

LEMON CAKE

LEMON GEL

| Ingredients For 2 rings d=14 cm | Total weight: ~ 306 g | 100% |
|------------------------------------|-----------------------|------|
| • Lemon juice | 200 g | 66% |
| • Sugar | 100 g | 32% |
| • Lemon zest | 3 g | 1% |
| • Pectin NH | 3 g | 1% |

- 1 Mix the pectin with 15 g of sugar and add it to the lemon juice, constantly stirring. Bring the mass to a boil.
- 2 Rub the remaining sugar together with the lemon zest and gradually add it to the boiling juice and the pectin.
- 3 Cook it till 103 °C / 217 °F. Strain the mixture, then pour 80 g of it onto the surface of the cooled-down sponges in the ring. Freeze.

LEMON-FLAVORED CREAM

| Ingredients For 2 rings d=14 cm | Total weight: ~ 720 g | 100% |
|--|-----------------------|------|
| • Water | 105 g | 15% |
| • Lemon juice | 105 g | 15% |
| • Lemon zest | 6 g | 1% |
| • Sugar | 50 g | 7% |
| • Eggs | 241 g | 33% |
| • White chocolate Cacao Barry Zephyr 34% | 166 g | 23% |
| • Cacao butter | 15 g | 2% |
| • Gelatine mass (4.5 g of gelatine powder + 27 g of cold water) | 32 g | 4% |

- 1 Rub the sugar together with the lemon zest. Add the eggs and mix the mixture with a whisk.
- 2 Heat the water together with the lemon juice up to 80 °C / 176 °F in a saucepan on the stove and gradually pour it onto the egg mixture. Mix them together, return on the heat and keep cooking, constantly stirring till the mass thickens and reaches 83 °C / 181 °F.
- 3 Take it off the stove, add the gelatine mass and mix.
- 4 Strain the mixture onto the white chocolate and the cocoa butter. Process it with the hand blender until smooth texture.
- 5 Pour 100 g of the cream over the lemon gel and freeze it. Cover the remaining cream with cling film in contact and quickly cool it down till 3 °C / 37 °F.
- 6 Use the cream for making the mousse.

LEMON CAKE

LEMON MOUSSE

| Ingredients For 2 rings d=16 cm | Total weight: ~ 660 g | 100% |
|------------------------------------|-----------------------|------|
| • Lemon-flavored cream | 440 g | 67% |
| • Whipping cream 35% | 220 g | 33% |

- 1 Whip the cream till soft foam.
- 2 Heat the lemon cream up to 30-35 °C / 86-95 °F and add the whipped cream to it in portions.
- 3 Use it immediately (315 g per cake).

MIXTURE FOR THE VELOUR COATING

| Ingredients | Total weight: ~ 200 g | 100% |
|--|-----------------------|------|
| • White chocolate Cacao Barry Zhephyr 34% | 100 g | 50% |
| • Cacao butter | 100 g | 50% |
| • Yellow fat-soluble food colorant | | |

- 1 Melt all the ingredients to 45 °C / 113 °F. Mix them, add the food colorant and process the mixture with the hand blender.
- 2 Strain and heat it up to 40-45 °C / 104-113 °F before using.

ASSEMBLING

for 2 cakes d=16 cm

- 1 Prepare the rings d=16 cm and h=4.5 cm. Wrap them with cling film from one side and put a border tape inside each ring.
- 2 Pipe 315 g of mousse into each mold.
- 3 Put in the frozen sponge with gel and cream, so that the sponge faces up, and slightly press on it, to level the mousse and the sponge. Even the layer with a spatula if needed and freeze the cake.
- 4 Coat the frozen cakes with the mixture for the velour, heated to 40 °C / 104 °F by using a spray gun. Put the cakes back in the freezer for a couple of minutes.
- 5 Add the water to the nappage (20-30% by its weight) and heat it up to 60 °C / 140 °F. Strain it into the spray gun cup and apply a thin layer of coating on frozen cakes over the velour, in order to create an impression of the lemon peel.
- 6 Decorate the cakes up to your taste.