



LEMON CAKE



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INGREDIENTS

Recipe calculated for 25 mini cakes of 100 g or 5 cakes of 500 g.

- 300 g cream 35% fat
- 500 g whole eggs
- 625 g caster sugar
- 5 g salt
- 525 g flour type 55
- 13 g baking powder
- 100 g white almond powder
- 50 g lemon zest
- 50 g lemon juice
- 50 g rum
- 150 g Pellorce & Jullien lemon paste
- 5 g lemon essential oil
- 200 g melted butter

MANUFACTURING PROCESS

Mix cream, eggs, sugar, salt, lemon zest, lemon juice, rum, almond powder, flour sifted with yeast, then lemon paste and add melted butter. Place in moulds and set aside in the fridge for a few hours before baking (150/170°C depending on oven). Lightly soak the cakes with a light syrup of fresh lemon juice.

POSSIBLE FINISHES

Glaze the cakes lightly with a blond glaze and Pellorce & Jullien lemon slices, or glaze them with a mixture of 500 g powdered sugar, 100 g glucose and 120 g lemon juice. Place in a hot oven for a few moments to crystallize the glaze. Decorate as desired.

GOURMET INSERT

- 500 g Pellorce & Jullien lemon paste
- 300 g 60% almond paste

Mix together and chill. Using your guitar, cut out small inserts that you can place in the middle of the cakes before baking. This will add a gourmet touch to your cakes.



LEMON PASTE
4/4 = 1 KG
CARTON OF 6
RÉF : 1436



CANDIED LEMON SLICE
5 X 2,5 KILOS
RÉF : 637