



PASCHAL LAMB CAKE



QimiQ BENEFITS

- Light and fluffy consistency
- Cakes remain moist for longer
- Quick and simple preparation



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easy

INGREDIENTS FOR 1 LAMB CAKE TIN

| | |
|--------------------|--|
| 250 g | QimiQ Sauce Base |
| 100 g | Butter, melted |
| 4 | Egg yolk(s) |
| 1 package | Vanilla sugar |
| 1 | Lemon(s), juice and finely grated zest |
| 4 | Egg white(s) |
| 180 g | Sugar |
| 1 pinch(es) | Salt |
| 120 g | AP Flour, plain |
| 0.5 package | Baking powder |
| 1 package | Custard powder |
| 150 g | Almonds, ground |
| | Butter, for the baking tin |
| | AP Flour, for the baking tin |

METHOD

1. Preheat an oven to 320 ° F (convection oven).
2. Mix the QimiQ Sauce Base until smooth with the melted butter, egg yolk, vanilla sugar, lemon juice and lemon zest.
3. Whisk the egg whites with the sugar and salt until stiff.
4. Mix the flour with the baking powder, custard powder and grated almonds and quickly fold into the QimiQ mixture. Carefully fold in the whisked egg whites.
5. Pour the dough into a greased lamb cake tin and bake for approx. 35 minutes until golden brown.
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