



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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