



LEMON RECIPE BOOK

Lemon Kinder Paradiso sponge cake







Ingredients

- Eggs 2
- Yolk 1
- Sugar 350g
- Flour 125g
- Potato starch 125g
- White Yogurt 125g
- Milk 150ml

For a more compact cake use 250g yogurt and no milk

- Neutral oil 120ml
 - Lemon zest of 1 lemon
 - Baking powder 4g
 - Whipping cream 300ml
 - Lemon cream 80g
 - Powder sugar to taste
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Preparation of sponge cake

1. Add the 2 eggs and 1 yolk in a bowl, then the sugar and mix with an electric mixer, at least 10 minutes, until clear and frothy.
2. Add the flour, the potato starch, milk, yogurt, neutral oil, baking powder and lemon zest. Mix well with the electric mixer.
3. Prepare a six-portion pan for baking. Pour the mix into the pan and bake for about 50 minutes 190°C.
4. Let it cool well before cutting in half horizontally.



Preparation of the cream

1. Whip the cream well. Better if the cream is cold. Add the lemon cream and mix well from bottom to top in order not to undo the whipped cream.
2. Spread a good layer of cream on our cake base, level well, and cover with the other half. Put in the refrigerator for at least two hours to ease the cut of borders and have it neat.
3. Spread with plenty powder sugar on top before serving.

