



LEMON CAKE

INGREDIENTS

Group Cake

Ingredient	KG	
Egg	0.800	
Water	0.400	
Rapeseed oil	0.520	
Sugar	0.740	
<u>Bakels Silky Cake PF</u>	0.360	
Wheat flour	0.660	
<u>Aromatic Lemon Flavour (natural)</u>	0.050	
Total Weight:		3.530

Group Meringue

Ingredient	KG	%
Sugar	0.550	33.60
Water	0.187	11.40
Water	0.300	18.30
<u>Bakels Actiwhite</u>	0.050	3.05
Sugar	0.050	3.05
Total Weight:		1.137



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Autumn, Winter



FINISHED PRODUCT

Cake

Group Filling

Ingredient	KG	%
<u>Bakels Fond Royale Vegan</u>	0.200	-
Water	0.500	-
<u>Bakels Lemon Filling</u>	0.200	-
Total Weight:		0.900

METHOD

Cake

1. Mix all ingredients with a paddle at low speed for 1 minute.
2. Scrape down the edges and mix for another 6 minutes at medium speed.
3. Fill a round mould to the center and bake at 150 degrees for about 60 minutes.

Meringue

1. Boil 550 grams of sugar with 187 grams of water to 122-124 degrees.
2. Whip 300 grams of water and 50 grams of Actiwhite with 50 grams of sugar fluffy at the highest speed.
3. Add the sugar syrup in a stream into the meringue at medium speed, then increase the speed again.
4. Reduce the speed to the lowest when the meringue is fluffy until it cools down.

Filling

1. Whip Vegan Fond Royale and water fluffy. Add Lemon Filling and mix lightly.
2. Split the bottom in half and spread an even layer of Lemon Filling, place the other bottom on top.
3. Pipe the meringue on the entire cake.
4. Burn the meringue lightly with a burner.
5. Decorate as desired.