

CAKE, SPONGE & MUFFIN, SWEET GOODS

LEMON CREAM CHARLOTTE

When life gives you lemons, bake Lemon Cream Charlottes! Made using MAURI NCF Utility Cake Mix, these bite sized treats taste as good as they look. In fact, we'd go as far to say, they are the zest! Give the recipe a try!

INGREDIENTS

INGREDIENTS	WEIGHT
CAKE	
MAURI NCF Utility Cake Mix	1.000kg
Eggs	0.200kg
Water	0.400kg
LEMON BUTTERCREAM	
Castor Sugar	0.200kg
Water	0.120kg
Glucose	0.100kg
Egg Yolks	12 pce
Softened Unsalted Butter	0.600kg
Lemon Oil	0.001kg

METHOD

CAKE

STEP 1

Add water, eggs and NCF Utility Cake Mix in a bowl.

STEP 2

Using a whisk attachment, mix on low speed for 1 minute. Scrape down.

STEP 3

Mix for a further 5 minutes on high speed.

STEP 4

Mix for a further 5 minutes on medium speed.

STEP 5

Scale off mixture into 3 x 22cm round cake rings at 520g per ring.

STEP 6

Bake at approximately 175°C for 25 minutes.

LEMON BUTTERCREAM

STEP 1

Boil the water, glucose and sugar together and cook syrup to 120°C (soft ball stage).

STEP 2

Blend egg yolks in a bowl using a whisk attachment on medium speed.

STEP 3

Once the boiling sugar syrup has reached 120°C, slowly stream the hot mixture over the whisking eggs until all is in the bowl.

STEP 4

Increase mixing speed to high and continue to whisk until mixture cools down and doubles in volume.

STEP 5

Fold the softened butter into the egg mixture and continue to mix until light and aerated.

STEP 6

Lastly, mix in the lemon oil as desired until a subtle lemon flavour is achieved.

ASSEMBLY

STEP 1

Use a dome shaped flexipan to achieve the same shape as pictured. If this is not available, a muffin tin can work as well.

STEP 2

Cut 5mm strips of cake, ensuring that strips are the required length to line each dome shaped mould to create centre line.

STEP 3

Using an 8cm cookie cutter, cut circles of the cake with 5mm thickness. Cut each circle in half to create 2 halves.

STEP 4

Place half circles on either side of the centre line cake.

STEP 5

Fill the inside of each mould with lemon cream.

STEP 6

Close off the mould with another circular piece of cake and leave in fridge to set.

STEP 7

Once set, remove the cream charlotte from mould and pipe a rosette of buttercream on top, garnishing with lemon zest for decoration.

Yield: 30 individual cake domes