



Lemon & White Chocolate Layer Cake

In this lemon and white chocolate layer cake the tangy lemon-infused cake layers perfectly complement the creamy, sweet, white chocolate ganache, creating a harmonious balance of flavours.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE CAKE	
Classic Arana Silky Sponge Mix 15kg	1.000kg
Egg	0.400kg
Water	0.400kg
Lemon Zest	0.030kg
WHITE CHOCOLATE GANACHE	
Thickened Cream	0.400kg
White Chocolate	1.440kg
TOPPING	
Lemon Zest	
Pistachio Nuts	

PRODUCTS

102058 Classic Arana Silky Sponge Mix 15kg



METHOD

CAKE

1. Combine all ingredients in a bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 8 minutes.
4. Add lemon zest and whisk on low speed for 2 minutes.
5. Deposit into paper lined baking tins. Approx 150g batter per 20cm tin or scale as desired with your preferred number of layers
6. Bake at 190°C until baked through.

WHITE CHOCOLATE GANACHE

1. Heat cream to boiling point.
2. Remove from heat and add white chocolate.
3. Mix until smooth.
4. Allow ganache to cool to a spreadable consistency.

ASSEMBLY

1. Place one cake top side down onto a cake board.
2. Evenly spread 150g of ganache over the first cake.
3. Repeat with the remaining layers of cake, applying 150g ganache between each layer.
4. Decorate the top of the cake as desired using ganache, fresh lemon zest and pistachio nuts.