



CAKE, SPONGE & MUFFIN, SWEET GOODS

## 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)
<b>SPONGE CAKE</b>	
Classic Arana Silky Sponge Mix 15kg	1.000kg
Egg	0.400kg
Water	0.400kg
Lemon Zest	0.030kg
<b>WHITE CHOCOLATE GANACHE</b>	
Thickened Cream	0.400kg
White Chocolate	1.440kg
<b>TOPPING</b>	
Lemon Zest	
Pistachio Nuts	

### METHOD

#### CAKE

##### STEP 1

Combine all ingredients in a bowl.

##### STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

##### STEP 3

Whisk on high speed for 8 minutes.

##### STEP 4

Add lemon zest and whisk on low speed for 2 minutes.

##### STEP 5



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



Deposit into paper lined baking tins. Approx 150g batter per 20cm tin or scale as desired with your preferred number of layers

#### STEP 6

Bake at 190°C until baked through.

#### WHITE CHOCOLATE GANACHE

##### STEP 1

Heat cream to boiling point.

##### STEP 2

Remove from heat and add white chocolate.

##### STEP 3

Mix until smooth.

##### STEP 4

Allow ganache to cool to a spreadable consistency.

#### ASSEMBLY

##### STEP 1

Place one cake top side down onto a cake board.

##### STEP 2

Evenly spread 150g of ganache over the first cake.

##### STEP 3

Repeat with the remaining layers of cake, applying 150g ganache between each layer.

##### STEP 4

Decorate the top of the cake as desired using ganache, fresh lemon zest and pistachio nuts.

Best eaten fresh on day made. Store at refrigerated temperature.

Product Name: Classic Arana Silky Sponge Mix, Product Code: 102058