

# Citrus Cake

## Yolk-free

FOR 700 g

### Main elaboration

Pastry flour 39711 .....	140 g
Corn starch 38470.....	25 g
Clarified butter 36664.....	120 g
Confectioners' sugar 34353 .....	120 g
Cremsucre 37821 .....	15 g
Raw Marcona almond flour 36883.....	30 g
Albuwhip 38461 .....	10 g
Baking powder Slow 37117.....	8 g
Fine salt.....	1 g
Madagascan vanilla extract 38353.....	2 g
Alcohol with apricot extract.....	15 g
Water .....	120 g
Natur Emul 38850 .....	5 g
Diced candied lemon 44581.....	100 g

Mix the dry ingredients with the vanilla, water and Albuwhip in a food processor and blend for 1 minute. In a separate bowl, mix the clarified butter with the Natur Emul and combine until the Natur Emul has dissolved. Pour this mixture into the food processor and emulsify for 20 seconds. Add the diced lemon confit. Set aside overnight before baking. Fill 2 greased molds with the batter and bake at 345°F (175°C) for 25 minutes.

