

Lemon cake with white chocolate (for 8 pieces)

For the mix

- ♥ 2 medium eggs & 150 g sugar, beaten with mixer to a fluffy mix
- ♥ 125 g mascarpone, 60 ml EVOO (with delicate/ medium Fruitiness & Pungency), zest & juice of 1 medium/ larger lemon, blended to creamy texture

Add the lemon mix to the egg one with the help of spatula

- ♥ 150 g sieved all-purpose flour, 1 teaspoon baking powder, 1/4 teaspoon fine sea salt, 1/4 teaspoon vanilla seeds, all mixed well

Integrate the dry mix gradually (spoon by spoon) into the lemon-egg mix with the help of spatula

- ♥ 50 g white chocolate in small pieces (I used one with matcha), blended in the liquid dough

Preparation steps

- ♥ Place a piece of baking paper on the bottom of the baking pan (with d=20 cm as direction) & brush the sides & bottom with EVOO
- ♥ Bake at 175C until golden for 35 min. in a preheated oven (I use lower heat + ventilator)
- ♥ Leave the cake to cool down for 2-3 hours, dust with icing sugar

I love dusting the cake with raspberry powder (lyophilized for desserts). It does great to add some raspberry powder to part of the dough, pour it in layers in the baking pan for a marble effect.

Baking the cake with a decoration of fresh raspberries & blueberries, or serving it with fresh fruit makes it a wonderful summer option.



More ideas & recipes on
www.mypureolive.com