Lemon cake with white chocolate & matcha
(16 pieces)

For the mix

- 3 medium eggs & 160 g sugar, whisked well *(some sugar crystals still remain)*
- 250 g mascarpone, 90 ml simple extra virgin olive oil/ EVOO (*with delicate/medium ruitiness & Pungency*, peel *(finely grated)* & juice of 1.5 lemon, blended to a creamy mix

  Add the lemon mix to the egg one with spatula and mix well to a uniform cream

- 180 g sieved all-purpose flour, 1.5 teaspoon baking powder, 1/4 teaspoon fine sea salt, pinch of vanilla seeds, ½ teaspoon matcha tea. Mix well all the ingredients into a dry mix

  Join the dry mix gradually *(spoon by spoon)* into the lemon-egg one and mix well to a creamy dough, without leaving lumps of flour

- 50 g white chocolate, broken in small pieces. Add them to the dough *(I prefer white chocolate with sugar content <40%, in case of higher sugar %, sugar could be slightly reduced)*

Preparation steps

- Grease a cake baking tin with cold butter and pour in the dough evenly. Bake in a preheated oven at 175°C for about 40 min until golden (I use low heat + fan). Check cake's readiness with a wooden skewer; dough shouldn't remain on the skewer
- Leave the baked cake to cool down, take it out from the tin and dust with icing sugar

You may decorate with raspberry/ blueberry dust (from lyophilized fruit) or matcha tea.

You may add some of the above powder in half of the dough and pour the two doughs in sequence for a marble effect.

If mascarpone is not available, you may use ricotta instead, and increase the EVOO quantity to 100 ml.

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