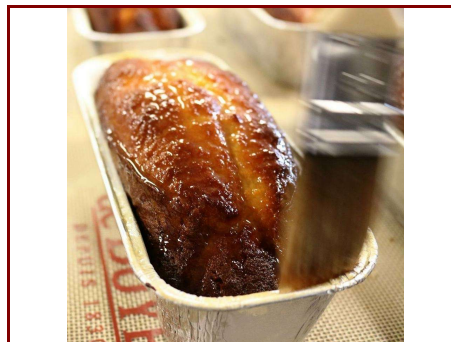
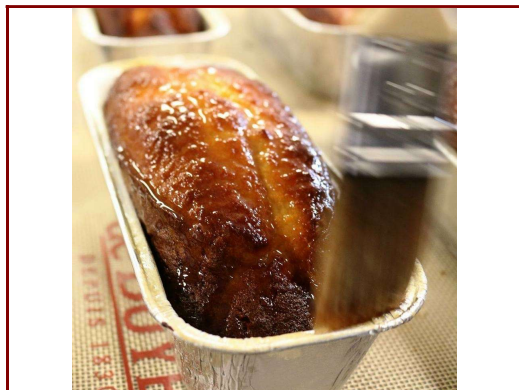




**Kevin
PANNIER**

Lemon Pound Cake



Description

600gr / Mold

Portions

Temp.

170 °C

Net-Recipe pour Kevin PANNIER

Note	Ingrédients de base	Quantité	Méthode
<u>Lemon pound Cake Mix</u>	Egg (1=50g) Sugar Salt ----- Cream 35% fat ----- Flour Baking powder ----- Butter ----- Rum Lemon flavoring Candied lemon peel =====	250,0 g 350,0 g 5,0 g 150,0 g 275,0 g 5,0 g 100,0 g 12,0 g 60,0 g 150,0 g	Mix Together: Egg / Sugar / Salt. Add(1): Cream (Mix). Add(2): Flour / Baking Powder (Mix). Add(3): Cold Melted Butter (Mix). Add(4): Rum / Lemon Flavoring / Candied Lemon peel. 700gr / Mold Cook At 170°C.
<u>Syrup Lemon Pound Cake</u>	Water Sugar Lemon juice Grated lemon peel -----	125,0 g 90,0 g 200,0 g 5,0 g	Boil All Together, Soaked the Lemon Pound Cake into the Lemon Syrup.
<u>Lemon Pound Cake Glaze</u>	Lemon juice Powdered sugar =====	30,0 g 160,0 g	Cook at 70°C the Lemon Juice and the Powdered Sugar, Glaze the Lemon Pound Cake and cook in oven for 1min at 180°C.