

Lemon Almond Cakes with Osa

Baked Cakes



RECIPE QUANTITY	30 cakes	RECIPE NUMBER	GB60312
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Lemon Almond Cakes with Osa

890 g Almond cake & Lemon	31.39oz
200 g Orangeosa Filling Orange Orange Praline Cream, firm	7.05oz
200 g Blueberrynosa, blueberry filling	7.05oz
200 g Mascaronosa, mascarpone filling	7.05oz
200 g Frambonosa, raspberry filling	7.05oz
200 g Coffeenosa, coffee filling	7.05oz

Almond cake

Scoop the almond cake mixture into the Edelweiss silicon moulds and bake until golden brown.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes

Unmould when the cakes are cold.

Finishing

Melt the Osa at 32-34°C/ 89.6-93.2°F and pipe on the base of the Edelweiss silicone moulds. Delicately press the baked Lemon Almond cakes on top and store in the refrigerator for 30 minutes. Unmould.

Structure



Osa surface
Almond cake & Lemon

Basic recipe

Almond cake & Lemon

225 g California 1:1, almond paste	7.94oz
150 g icing sugar	5.29oz
120 g fresh egg yolks	4.23oz
50 g fresh eggs	1.76oz
4.2 g lemon zest 1 pc, fresh	0.15oz
2 g vanilla extract	0.07oz
180 g fresh egg whites	6.35oz
75 g granulated sugar	2.65oz
135 g pastry flour type 400	4.76oz
70 g butter melted	2.47oz

Blend the California almond paste and the icing sugar. Gradually add the yolks, the whole eggs, the lemon zest and vanilla extract. Whip the egg whites with sugar to stiff peaks. Fold the meringue into the base. Lastly, fold in the remaining ingredients.

FELCHLIN PRODUCTS

DC76	Frambonosa, raspberry filling
DF33	Mascaronosa, mascarpone filling
DF41	Blueberrynosa, blueberry filling
DK17	Coffeenosa, coffee filling
DK26	Orangeosa Filling Orange Orange Praline Cream, firm
KK43	California 1:1, almond paste