

Cherry Lemon Cake

This Cherry Lemon Cake is a delightful combination of tangy and sweet flavours, featuring layers of cherry jelly, lemon mousse, and a buttery madeleine biscuit. The cherry jelly is enriched with rhubarb for a subtle tartness, while the lemon mousse provides a creamy, zesty contrast.

Cherry jelly

500 g frozen cherries
20 g rhubarb puree
1 tsp honey
8 g gelatine

METHOD. Soak the gelatine in cold water. In a non-stick pan, heat the honey, frozen cherries, and rhubarb puree. Cook over medium heat for 5 minutes. Then add the gelatine to the mixture, and blend well. Pour it in a silicon mould and freeze overnight.

Madeleine biscuit

50 g butter
15 g honey
50 g powdered sugar
25 g almond powder
25 g baking powder
35 g egg white

METHOD. Preheat the oven to 180°C. In a saucepan, melt the butter until golden brown, then add the honey and cook for 2 to 3 minutes. Allow to cool. In a bowl, mix the flour, powdered sugar, and almond powder. Mix in the egg white, and then the butter, until the texture is smooth. Bake the batter in a baking tin for 15 minutes. Let it cool in the baking tin for a few minutes, then transfer it to a cooling rack.

Notes



Lemon confit

60 g frozen lemon puree
35 g sugar

METHOD. Cook the ingredients on low heat for 15 minutes. Allow to cool. Top the biscuit with the lemon confit.

Lemon mousse

6 g gelatine
160 g lemon puree
300 g condensed milk
250 g cream
250 g mascarpone

METHOD. Soak the gelatine in cold water. Heat half of the lemon juice and dissolve the gelatine in it. Mix the other half of the lemon juice with the condensed milk. Stir well and combine the two mixtures. Add the mascarpone and cream to a food processor and whip until fluffy. Fold the lemon mixture into the whipped mascarpone and cream.

Assemblage

METHOD. In a mould of your choice, add half of the lemon mousse. Let it cool down in the fridge for 10 minutes. Place the cherry gelly in the center and press it into the mousse. Pour the other half of the lemon mousse on top, and place the biscuit on top. Refrigerate overnight, and decorate with chocolate spray.

Notes
