Lemon cupcakes

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Cooking time	10 Mins
Piece	8
Appliance	CombiSteamer V6000 PowerSteam from 2022

with Earl Grey tea leaves

Mixture

50 g butter, soft

100 g sugar

1 egg

1 pinch of salt

200 g crème fraîche

150 g plain flour

2 tsp baking powder

1 unwaxed lemon, grated zest

2 tbsp dried Earl Grey tea leaves

Candied lemon peel

1 unwaxed lemon

60 g sugar

500 ml water

Icing

½ sheet of gelatine

50 g white chocolate

½ lemon, juice only

1 tbsp full cream

½ tsp sugar

Mixture

Put the butter, sugar, egg, salt and crème fraîche in a bowl and mix together with a balloon whisk. Combine the flour and baking powder and fold into the mixture. Stir in the lemon zest and tea leaves.

Spoon the mixture into the muffin tin cups.

Baking

Bake the muffins on the hardened glass dish in the middle shelf position at 200 °C for 10 minutes using the Power hot air with steaming mode.

Allow to cool after baking.

Candied lemon peel

Zest the rind of the lemon using a zester and juice the fruit.

Bring the sugar and water to the boil in a small pan, add the lemon zest and juice, then over a medium heat reduce to the consistency of a syrup.

Pour away the liquid, strain the zest and place on baking paper.

Icing

Soak the gelatine sheets in cold water until soft.

Heat the chocolate, lemon juice, cream and sugar in a small pan over a low heat.

Add the gelatine (with the excess water squeezed out), stir well until the gelatine has dissolved. Set the icing to one side.

Decorating the cupcakes

Top the cupcakes with the icing and decorate with the candied lemon peel.

Cooking steps

Power hot air with steaming 200 °C for 10 Mins

Accessories

Hardened glass dish

Muffin tin with 8 to 10 cups lined with silicone or paper cupcake cases

Additional information

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