Lemon cupcakes

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Piece	8

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

Additional information

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