



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

