



# Lemon cupcakes

מתכון מאת V-ZUG Ltd.



Preparation	45 Mins
Cooking	10 Mins
time	
חיבור	8
התקן	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**

## אביזרים

---

Hardened glass dish

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





## מידע נוסף

הופק ביום

12.09.2023

