



## CAPRESE CAKE WITH WHITE CHOCOLATE, ALMONDS, LEMONS WITH EGGS

*The white chocolate and lemon Caprese cake satisfies the palate with its texture, it does not require accompanying sauces for its natural rich and enveloping structure.*



### INGREDIENTS:

#### FOR THE BASE

- 200 g white chocolate Emilia Zaini
- 200 g blanched almonds
- 120 g powdered sugar
- 50 g potato starch
- 2 organic lemons
- 50 ml almond oil
- 30 ml Limoncello
- 5 eggs at room temperature
- 60 g caster sugar
- 8 g baking powder
- 1 baking powder

#### TO DECORATE

- 150 g white drops Emilia Zaini
- 40 g candied lemon zest
- 30 g powdered sugar
- 4 sugared eggs (optional)



Difficulty  
EASY



Preparation  
125 min



Portions  
6

- 1 Beat the eggs in a planetary mixer with a whisk hook. Gradually increase the speed and add the granulated sugar one tablespoon at a time. It will take about 10 minutes to obtain a clear, fluffy, stable mass that has tripled in volume. While the eggs are whipping, pulverize the almonds in the mixer, together with the starch, icing sugar, baking powder and a pinch of salt. Finely grate the white chocolate and lemon zest and add them to the almond mixture.

### TIP

It is preferable to serve the Caprese cake a few hours after cooking, to better appreciate its typical aroma when tasted. It is a natural combination with fresh unsweetened whipped cream or with fiordilatte ice cream



- 2 With a spatula, mix the whipped eggs with the almond and white chocolate mixture, 1/4 at a time; emulsify with large and circular movements from the top to the bottom of the bowl. Pour in the almond oil and Limoncello, continuing to mix briefly, until the mixture is homogeneous. Pour the dough into a 24 cm diameter mold lined with parchment paper, bake in a preheated oven at 200 ° C for 5 minutes, then lower the temperature to 160 ° C and take out after 50 minutes, checking the cooking with a toothpick. The cake is ready when the toothpick is dry in the center.
  
- 3 Leave the cake to cool in the mold before turning it out of the mold, serve sprinkled with powdered sugar, chocolate chips, sugared eggs and candied lemon peel.