

Calamansi cake with icing



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LÉONCE BLANC CALAMANSI PURÉE




Tray
 1 kg





Cake

(makes 2250g dough)

Eggs	500 g
Sugar	700 g
Salt	2 g
Thick cream	300 g
T45 flour	540 g
Baking powder	20 g
 Léonce Blanc calamansi purée	50 g
Melted clarified butter	200 g

PREPARATION:

Combine the flour and baking powder.

Preheat the oven to 160°C (fan).

In the mixer bowl fitted with the paddle attachment, mix eggs, sugar and salt. Mix for at least 5 minutes on a medium speed.

Add the thick cream and mix until smooth.

Add the flour and baking powder mixture, and mix until smooth.

Slowly add the clarified melted butter. Pour into a greased cake tin.

Create a 5mm slit in the cake lengthwise and drizzle a ribbon of melted butter into the slit to help with the rise.

Bake at 160°C for 50 minutes to 1h05, depending on your oven.

Remove from the oven. After 10 minutes turn the cake out onto a rack.

Brush the cake with the syrup. Leave to cool.

If you would like to glaze the cake, glaze it immediately. Leave the glaze to set.

Wrap and refrigerate.

30°B syrup

Water	425 g
Sugar	575 g

PREPARATION:

Whisk the water and sugar together in a saucepan.

If necessary, clean the sides of the pan with a clean brush and water.

Heat gently to 105°C. Leave to cool without stirring.

Pour out and set slightly in the fridge without covering.


Soaking syrup

Lemon juice	100 g
Syrup at 30° baumé	100 g
Lemon liqueur	100 g

PREPARATION:

Combine the ingredients. Set aside.

Calamansi icing

Water	60 g
 Léonce Blanc calamansi purée	50 g
Icing sugar	300 g

PREPARATION:

Combine the icing sugar and the **Léonce Blanc** calamansi purée.

Whisk well to combine.

Slowly add the water to the right consistency.

Ice the top of the cake with a brush as soon as it comes out of the oven (not the sides).

