

Pain de Genes French almond cake, Lemon cream, vanilla chantilly

Recipe for 4

Description

A delicious cookie

Note

It is important to assemble the dessert at the last moment. Ideally, the cookie should not be put in the refrigerator, otherwise, let it return to room temperature.

Ingredients

Pain de Gène Cookie

- 125 Gr Almond paste 36%
- 25 Gr Sugar
- 95 Gr Egg
- 15 Gr Flour
- 3 Gr Baking powder
- 20 Ml Melted butter

Lemon cream

- 135 Gr Sugar
- 30 Gr Cornstarch
- 3 Unit(s) Eggs yolk
- 90 Ml Lemon juice
- 155 Ml Water
- 3 Leaf(ves) Gelatin
- 15 Gr Butter

Lemon chantilly

- 125 Ml 35% whipping cream
- 40 Gr Sugar
- 0.50 Unit(s) Lemon zests

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **375 F°**

Pain de Gène Cookie

With the help of a stand mixer, combine the eggs with the almond paste. Pass the dry ingredients in a tamis and then incorporate them to the first mixture. Add the melted butter. Combine thoroughly. Transfer to a greased baking sheet lined with greased parchment paper. Bake in the oven for roughly 15 minutes or until cooked through at 375F.

Leamon cream

In a sauce pot, combine all of the ingredients except for the butter in the order indicated in the ingredients section. Bring to a boil while continuously whisking. Let it boil for at least 30 seconds. Pass the cream through a fine mesh sieve and then incorporate the butter with your whisk.

Set aside in the fridge covered in plastic wrap.

Chantilly

Leave a bowl in the fridge with your cream and the whisk ideally 1 hour.

When you take it out of the fridge, add the sugar and whip it into a bird's beak.

Put the lemon zest on the cream once the whipped cream is on the dessert plate.

Bon appétit!