

# Torta al limone, crema al mascarpone |

Recipe for 12 tapas

## Description

A lemon and almond flour cake with a creamy mascarpone cheese.

## Note

For a more rustic cake, you can replace the almond powder with chopped almonds.

## Ingredients

### Cake

- 4 Unit(s) Egg
- 1 Unit(s) Lemon
- 160 Gr Sugar
- 150 Gr Butter
- 30 Ml Limoncello
- 70 Gr Cornstarch
- 8 Gr Baking powder
- 200 Gr Almond powder
- 2 Tbsp Icing sugar

### Mascarpone cream

- 150 Ml Mascarpone
- 300 Ml 35% whipping cream
- 2 Unit(s) Egg yolk
- 100 Gr Sugar

## Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **360 F°**

### Cake

Cassez les œufs en séparant les jaunes des blancs. Fouettez les blancs d'œufs avec la moitié du sucre jusqu'à ce qu'ils soient en meringue, puis dans une autre bol, mélangez vigoureusement le reste du sucre avec les jaunes d'œufs (blanchir).

Add the grated lemon zest and limoncello to the beaten egg yolks and mix. Stir in the melted butter, starch and baking powder.

Add the stiffly beaten egg whites to the egg yolks, stirring up and down so as not to destuff (fold) the mixture.

Then add the almond flour, stirring gently until the mixture is smooth.

Pour the batter into a 24 cm round baking tin with a disk of parchment paper on the bottom. Bake the cake in a preheated oven for 40 minutes.

When removed from the oven, allow the cake to cool before unmolding, then place on a serving plate.

Sprinkle the cake with powdered sugar before serving.

## Chantilly

Whip the chilled 35% cream in a food processor or by hand. In a mixing bowl, vigorously combine the mascarpone, sugar and egg yolk. Add the cold whipped cream using a pastry blender, then fill a pastry bag fitted with a fluted tip.

**Bon appétit!**