

三味蛋糕

方法

1. 预热烘炉至180摄氏度，在两个20厘米宽的蛋糕模里抹油，并用烘焙纸铺底围边。
2. 用防油纸筛面粉三次，加鸡蛋和细砂糖搅拌均匀
3. 用铁勺把面团分成两半。先打第一半面团，然后把溶化的牛油拌入另一半面团里揉合，去除白色的牛油渣。再把两块面团混合放入蛋糕模里，烘烤20分钟直到颜色变金黄，继续在烤炉里放置2分钟，取出，放在烤架上冷却。
4. 馅料的制作：用一大匙水把玉米粉调成粉浆，然后在小锅里加入3大匙水、「新的」浓缩橙汁、「新的」浓缩柠檬汁、果皮和糖，用中火加热并搅拌（无需沸腾），使糖完全溶解。倒入玉米粉浆继续加热，待沸腾后继续加热几分钟。熄火，加入蛋黄和牛油搅拌。把整份馅料倒入碗中，用保鲜纸封好，放置冷却。
5. 顶饰的制作：把巧克力、奶油和牛油放入小锅里搅拌，用慢火加热直到溶解，然后倒到小碗里，用保鲜纸封好后自然冷却，随后用打蛋机搅拌直至蓬松。
6. 用锯齿刀水平把蛋糕切成两层，把其中一层放在碟子上，然后均匀铺上馅料，然后在顶部铺上另外一层蛋糕。最后在表层和四周铺上顶饰，并用白巧克力卷片和蜜饯柠檬皮装饰。

材料

- 125克面粉
4个鸡蛋
160克细砂糖
60克冷却和溶化的无盐牛油
- 馅料
2大匙玉米粉
40毫升「新的」浓缩柠檬汁
40毫升「新的」浓缩橙汁
1小匙切好的柠檬皮
1小匙切好的橙皮
2个蛋黄
20克无盐牛油
- 顶饰
200克白巧克力
125克奶油
60克无盐牛油
白巧克力卷片以及甜果皮

Method

1. Preheat the oven to 180°C. Grease two shallow 20cm cake tins and line the base and sides with baking paper.
2. Sift the flour three times onto a sheet of greaseproof paper. Beat the eggs and sugar until thick, pale and increased in volume.
3. Using a metal spoon, fold in the flour in two batches, quickly and lightly until just combined. Add the melted butter with the second batch, discarding any white sediment in the butter. Spread into the tins and bake for 20 minutes, until lightly golden. Leave for 2 minutes before turning out onto a wire rack to cool.
4. To make the filling, blend the cornflour with a tablespoon of water. Place 3 tablespoons water, sunquick concentrate and rind in a small pan and stir over medium heat, without boiling, until the sugar has dissolved. Add the cornflour and stir until the mixture boils and thickens. Cook, stirring, for another minute. Remove from the heat, add the egg yolks and butter and stir well. Transfer to a bowl, cover the surface with plastic wrap and cool completely.
5. To make the topping, place the chocolate, cream and butter in a small pan and stir over low heat until melted. Transfer to a bowl, cover with plastic wrap and allow to cool completely. Do not refrigerate. Using electric beaters, beat until fluffy.
6. Using a serrated knife, cut the cakes in half horizontally. Place one cake layer on a serving plate and spread evenly with the filling. Continue layering cake and filling, ending with a cake layer on top. Spread the top and sides of the cake with topping. Decorate with white chocolate curls and candied lemon rind.

Ingredients

Topping	Filling
200g white chocolate, chopped	2 tablespoons cornflour
125ml cream	40ml sunquick lemon concentrate
60g unsalted butter	40ml sunquick orange concentrate
White chocolate curls and candied rind	1 teaspoon finely grated lemon rind
125g plain flour	1 teaspoon finely grated orange rind
4 eggs	2 egg yolks
160g caster sugar	20g unsalted butter
60g unsalted butter, melted and cooled	



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Orange, Lemon and White Chocolate Gateau

