



# Lemon cupcakes

Recipe by V-ZUG Ltd.



|              |                                            |
|--------------|--------------------------------------------|
| Preparation  | 45 Mins                                    |
| Cooking time | 10 Mins                                    |
| Piece        | 8                                          |
| Appliance    | CombiSteamer V6000<br>PowerSteam from 2022 |

with Earl Grey tea leaves

## Mixture

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50 g butter, soft  
100 g sugar  
1 egg  
1 pinch of salt  
200 g crème fraîche  
150 g plain flour  
2 tsp baking powder  
1 unwaxed lemon, grated zest  
2 tbsp dried Earl Grey tea leaves

## Candied lemon peel

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1 unwaxed lemon  
60 g sugar  
500 ml water

## Icing

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½ sheet of gelatine  
50 g white chocolate  
½ lemon, juice only





1 tbsp full cream

½ tsp sugar

## Mixture

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Put the butter, sugar, egg, salt and crème fraîche in a bowl and mix together with a balloon whisk. Combine the flour and baking powder and fold into the mixture. Stir in the lemon zest and tea leaves.

Spoon the mixture into the muffin tin cups.

## Baking

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Bake the muffins on the hardened glass dish in the middle shelf position at 200 °C for 10 minutes using the Power hot air with steaming mode.

Allow to cool after baking.

## Candied lemon peel

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Zest the rind of the lemon using a zester and juice the fruit.

Bring the sugar and water to the boil in a small pan, add the lemon zest and juice, then over a medium heat reduce to the consistency of a syrup.

Pour away the liquid, strain the zest and place on baking paper.

## Icing

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Soak the gelatine sheets in cold water until soft.

Heat the chocolate, lemon juice, cream and sugar in a small pan over a low heat.

Add the gelatine (with the excess water squeezed out), stir well until the gelatine has dissolved. Set the icing to one side.

## Decorating the cupcakes

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Top the cupcakes with the icing and decorate with the candied lemon peel.

## Cooking steps

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**Power hot air with steaming 200 °C for 10 Mins**

## Accessories

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Hardened glass dish

Muffin tin with 8 to 10 cups lined with silicone or paper cupcake cases





## Additional information

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Created on

12.09.2023

