

Ginger-lemon-mint cake in a jar

Description

Cake made from butter-based batter with ginger, lemon, mint and lemon confit



Yield

10 pieces of 170 g



Scheduling

Preparation: 60 minutes

Baking time: 40 minutes/180°C



Nutritional values (100 g or 100 ml)

energy: 1'409 kJ/337 kcal;

fat: 18 g, of which saturated 8.3 g;

carbohydrates: 38 g, of which sugars 25 g;

protein: 5.3 g; salt 0.1 g

Ingredients

Ginger-lemon-mint butter batter (1'362 g)

| | |
|-------|-------------------------------------|
| 235 g | almond mass 1:1 |
| 235 g | butter |
| 170 g | icing sugar (without additives) |
| 30 g | wheat starch |
| 55 g | invert sugar |
| 290 g | eggs |
| 35 g | lemon juice (freshly squeezed) |
| 235 g | wheat flour 400 |
| 7 g | baking powder |
| 30 g | ginger, fresh, coarsely grated |
| 25 g | lemon zest, fresh, coarsely grated |
| 15 g | peppermint, fresh, coarsely chopped |

Lemon confit (340 g)

| | |
|-------|---|
| 70 g | lemon zest (peeled with a vegetable peeler) |
| 100 g | sugar |
| 170 g | lemon juice (freshly squeezed) |

Note

Use 290 ml flip-top jars (Weck jars) – ideal for unmolding the cakes

Per jar: approx. 135 g butter batter + 20 g lemon confit

Production

1

Lemon confit

Peel the lemons thinly using a vegetable peeler. Blanch the peels three times: each time, bring fresh water to a boil, briefly heat the peels in it, drain and repeat.

Mix the blanched peels with fresh lemon juice and sugar. Simmer gently for about 40 minutes, stirring occasionally, then blend until smooth. Let cool completely and store in the refrigerator until use.

2

Butter mixture

Cream together the almond paste, butter, icing sugar, wheat starch and invert sugar. Add the eggs with the lemon juice, then fold in the flour mixed with baking powder. Finally, mix in the grated ginger, grated lemon peel and chopped mint. Work the batter quickly.

Tip

Adjust the amount of ginger, lemon peel and mint according to your taste preference.

3

Filling

Clean and dry the jars thoroughly. Fill each jar with about 135 g of the batter. Be careful not to get batter on the rim.

Do not overfill the jars (fill to about half) because the batter will rise during baking. Place the filled jars on a baking tray (use a non-slip mat if needed).

4

Baking

Place the jars uncovered (without lids) in a preheated oven at 180°C.

Baking time: approx. 40 minutes

5

Finishing

Remove the jars from the oven immediately after baking. Pipe approx. 20 g of lemon confit on top of each still hot cake. Immediately place the lid with a rubber seal on the jar and close it.

As the jars cool, a vacuum forms – the cake will keep for several weeks.

6

Storage and reuse

Store the closed jars in a cool and dry place.

For later use, jars can be sterilized (e.g. in a steamer) and reused.

7

Opening the jars

To open, gently pull the rubber tab to let air in. Then the lid can be easily lifted.

The cake can be served directly from the jar or removed and plated.