

# **THE BEST EVER LEMON GATEAU**

## ***A REAL SHOW STOPPER THAT FREEZES VERY WELL***

### **Ingredients for CAKE:**

45g Semolina  
3 large eggs separated  
50g caster sugar  
Grated zest of 1 lemon  
40g Ground almonds  
50g plain flour

### **Ingredients for FILLING:**

3 large eggs separated  
3 gelatine leaves  
25g caster sugar  
Grated zest of 1 lemon  
Juice of 1 lemon  
150ml double cream  
Icing sugar to dust

### **Method - CAKE**

1. Grease a loose bottom 22.5 (9inch) loose bottom or spring form cake tin
2. Line the base and sides with non-stick parchment paper
3. Pre-heat oven to 180 degrees or 160 fan
4. Whisk together 3 egg yolks, **50g caster sugar** and the zest of 1 lemon until pale and creamy
5. Gently fold in the semolina, almonds and flour
6. In a separate bowl whisk three egg whites until stiff
7. Fold one tablespoon of egg white into the flour mixture to loosen and then gently fold in the remainder
8. Spoon into the prepared tin, level off and bake for 15 - 20 minutes
9. leave to cool in the tin then remove, place on a board and carefully slice in half horizontally
10. Re-line the sides of the tin and put the cake half with paper attached into the tin, paper side down

### **Method – FILLING**

11. Put the gelatine into a bowl, cover with cold water for 5 minutes to soften
12. Heat the juice of 1 lemon until just simmering, squeeze excess water from the gelatine leaves and whisk into the lemon juice until dissolved
13. Whisk the remaining three egg yolks, the zest of remaining lemon and **25g caster sugar** until pale and creamy and then fold in the gelatine
14. Whisk the egg whites until stiff and whip the cream until it holds its shape
15. Fold the cream into the lemon mixture
16. Using a metal spoon gently fold in the egg whites
17. Pour into the tin on top of the sponge base and gently place the remaining cake half on top cut side down
18. Cover with cling film and refrigerate until set, preferably overnight
19. To serve: Remove from the tin, gently peel away the paper and dust with icing sugar