



Hazelnut and lemon cake

225	Butter
56	Hazelnut praline 50%
19	Hazelnut paste 100%
225	Sugar
206	Eggs
2	Pcs lemon zest
206	AP flour
4	Baking powder
56	Hazelnut powder

1000 Kg total Recipe for 2 cakes

- 1) Whip the butter, zest, sugar, praline and hazelnut paste and hazelnut powder till airy.
- 2) Add in several parts the eggs while whipping the eggs.
- 3) Fold in the flour and baking powder
- 4) Bake at 155'c for around 45 minutes.
- 5) Optional: Add some broken hazelnut and candied lemon or cold gianduja.

Prepare the baking mould with baking paper or spread butter inside and dust it with flour.