

# Lemon - White Chocolate Cake

12 servings

Cake:

200g sugar  
8 eggs, separated  
400g ground nuts or almond flour

Lemon curd:

8 lemons  
150g sugar  
5 egg yolks  
3 eggs

Frosting:

Pint of heavy cream  
170g white chocolate

Note: Developed using almond flour, finely ground almonds (blanched or not), hazelnuts, walnuts or pecans can be used as well.

Equipment: Two 9" (22cm) springform pans, bottoms lined with silicone baking liner or wax paper, sides buttered if not non-stick.

Preheat the oven to 300F.

Make the cake base.

Beat the egg yolks with 2/3 of sugar until pale and thick. Mix together the ground nuts and flour, then fold into the egg yolk mixture. It will be quite stiff. Beat the egg whites until soft peaks start to form, then add the remaining sugar and beat until stiff. Fold in batches into the batter.

Divide the batter into the springform pans, shake to smooth the tops. Bake for 35min, or until a toothpick stuck into the batter comes out clean. The centers will have sunk a little. Cool completely on a rack.

Make the lemon curd.

Zest and juice the lemons into a heavy-bottomed pot. Add the sugar. Combine eggs and egg yolks in a heatproof bowl and whisk well to combine. Cook the lemon mixture, stirring, until the sugar dissolves and the mixture is hot. Pour the hot mixture into the eggs, whisking vigorously. Return to pot.

Cook over low heat, stirring, until thickened. Strain into heatproof bowl, cover with plastic wrap and cool completely.

Make the frosting.

Chop the white chocolate and melt in a microwave or double boiler. Let cool. Whip the heavy cream until it starts to thicken and then, with the mixer on, pour in the white chocolate. Whip until firm, but don't overwhip or it will become grainy.

Assemble the cake.

Unmold the cakes from the pans. Using a sharp knife, trim the tops level if needed. Invert one of the cake rounds onto a cake plate. Do not peel the liner. Using a sharp, long knife, cut the cake round horizontally into two layers. Using a knife and spatula, lift the top layer and put it aside.

Spread about a fifth of the lemon curd onto the cake. Cover with the second layer. Peel the liner and spread another fifth of the lemon curd on top. Invert the second cake round on top and repeat the process, cutting it in two, spreading the lemon curd, returning the top layer and peeling the liner.

Spread the remaining curd on the top and the sides of the cake. Frost the cake with the white chocolate frosting – it helps to start with the sides and build up, so the frosting doesn't push the top curd off the cake.

Chill until ready to serve. It tastes better if left overnight for the flavors to blend.