

Ingredients for 10-12 gateaux:

For the Ganache cream

Zest of 4 lemons

150 gr. double cream

345 gr. white chocolates

For the almond cake mixture

250 gr. powdered almond / finely ground almonds

100 gr. flour

Zest of 2 lemons

180 gr. egg white

150 gr. icing sugar

25 gr. honey

150 gr. unsalted butter

12 mini cake tins (8 cm x 6 cm).

Preparing the ganache cream

Chop the white chocolate. Boil the milk with the lemon zest. Add the milk to the white chocolate and mix until fully melted. Put in the fridge to cool.

Preparing the almond cake mixture

Put the egg whites, the icing sugar and the honey into the bowl of a food mixer.

Mix until the whites are forming peaks – as though making meringues. Next, gently add the powdered almonds, the flour and the lemon zest. Finally, add the butter and mix.

Gateau

Grease the cake tins with butter.

Use an icing bag to coat the base and sides of the cake tins with the almond mixture. Don't forget to leave space in the middle for the ganache. Once filled, top the tins with more almond mixture. Bake on a high heat for six minutes. Remove from the tins, dust with icing sugar and decorate with lemon zest. The hotter it arrives at the table the better.

The ganache filling will melt when the gateau is cut. Can be served with chocolate sauce or vanilla ice cream.

