

Lemon pound cake, vanilla ice cream and roasted almonds with lemon caramel

Recipe for 12 tapas



Description

A tender and crunchy cake with almonds and lemon flavor; sure to make you happy!

Ingredients

Pound cake

- 200 Gr Butter
- 200 Gr Sugar
- 4 Unit(s) Egg
- 200 Gr Flour
- 6 Gr Baking powder
- 2 Unit(s) Lemon

- Butter

Ice cream

- 12 Scoop(s) Vanilla ice cream
- Butter

Lemon icing

- 200 Gr Icing sugar
- 250 Ml Lemon juice

- Butter

Lemon almonds

- 175 Gr Sliced almonds
- 100 Gr Butter
- 75 Gr Sugar
- 50 Ml Lemon juice

- Butter

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **355 F°**

Pound cake

Whisk together the soft butter and sugar. Incorporate the eggs one at a time.

Sieve the flour and baking powder and then add them to the mixture. Combine well. Add the zests of 2 lemons and whisk together well.

It should be perfect in a cake mold that is 25cmx12cm.

Grease the mold and then line it with parchment paper. Grease the parchment paper as well.

Pour the mix into the mold, 3/4 full at most. Transfer to the oven for 45-50 minutes.

Once removed from the oven, un mold and let rest on a cooling rack ideally. With a toothpick, poke holes all over the cake. Drizzle with the lemon glaze generously a few times.

Lemon icing

Sieve the sugar. Add the lemon juice and sugar to a small sauce pot or microwave dish and cook for a minute.

This should give you a nice syrup.

Lemon almonds

In a hot skillet, melt the butter and add the sugar. Let caramelize lightly. Deglaze with the lemon juice and add the roasted almonds.

If you have raw almond slivers, roast them in the oven for 4-5 minutes.

Plating

Place a nice slice of the cake on the plate. On top, place a nice ball of ice cream, drizzle with the lemon glaze and almonds.

Bon appétit!