

Recipes

A three-layered lemon pie with white mascarpone cream and fresh fruit, served on a white cake stand. The stand is placed on a dark wooden table outdoors, surrounded by greenery and a vase of white and yellow flowers. A box of 'Dinkel Semmelbrösel' is visible in the background.

# Lemon pie with mascarpone cream and edible flowers

## Lemon pie with mascarpone cream and edible flowers

10 pieces {3 x 18 cm ø baking pan}

Preparation Time: 1 hour

### Ingredients:

For the lemon pie:

- 2 organic lemons
- 6 eggs
- 350 g sugar
- 250 g butter
- Vanilla bean
- 380 g **LAND-LEBEN ORGANIC Spelt breadcrumbs**
- 100 g flour
- 1.5 pkg. of baking powder
- 150 g sour cream

### **For the mascarpone cream:**

- 250 ml whipped cream
- 500 g light mascarpone
- Vanilla bean
- Lemon zest of ½ a lemon
- 2-3 tbsp icing sugar

### **For decoration:**

- Blackberries
- Wild thyme
- Edible flowers, such as daisies

### **Preparation:**

#### **For the lemon cake:**

Wash the lemon with hot water and grate the zests. Halve the lemons and squeeze out the juice. Beat the eggs with the sugar until a thick white cream is formed. Melt the butter and mix in the sugar-egg mixture. Scrape out the pulp of a vanilla bean and mix with the [LAND-LEBEN ORGANIC Spelt breadcrumbs](#), the flour and the baking powder and fold into the mixture. Finally, mix in the sour cream.

Line three baking tins with a diameter of 18 cm with baking paper. Pour the dough evenly into the tins and bake in a preheated oven at 175 degrees (hot air) for 25 minutes.

Perform a needle test, using a wooden skewer to pierce the cake – if the dough sticks to the skewer, bake the cake for a few more minutes. Leave the cake to cool.

#### **For the mascarpone cream:**

Beat the whipped cream and stir with the light marscarpone until smooth. Refine with the vanilla pulp, lemon zest and icing sugar. Add the cream generously onto the cake bases and layer the cakes on top of one another. Serve garnished with berries, wild thyme and edible flowers.

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