

Splendid

# Mojito Cake





## Composition

1. X-Press mint sponge
2. Cane sugar syrup
3. Splendid lemon cream
4. Splendid cream

## Ingredients

### X-press mint sponge

X-Press Sponge	1000 g
Water	750 g
Classic Mint	80 g

### Cane sugar syrup

Cane sugar	1000 g
Water	750 g

### Splendid lemon cream

Splendid	500 g
Deli Citron	500 g

### Decoration

Fresh mint leaves and lime

## Working method

### X-press mint sponge

First pour the water, **Classic Mint** and the green colour in the mixing bowl. Add the **X-Press Sponge** on top. Mix for 10 minutes at high speed with a whisk. Pour 300 g cake batter into a round baking mould (18 cm diameter, 5 cm height) and bake at 180°C for approximately 35 minutes. Cover with softly whipped **Splendid** and decorate.

### Cane sugar syrup

Boil all ingredients together until 104°C. Cool down before use.

### Splendid lemon cream

Whip all ingredients together until a smooth, pipeable texture.

Make and bake the **X-Press** mint sponge cake. Allow the cake to cool down. Cut horizontally into 3 slices. Soak the cake slices with syrup and build up the cake alternating cake with the **Splendid** lemon cream. Cover the cake with whipped **Splendid** cream and decorate with fresh mint leaves and lime.

## TIP FROM CARLOS

Using the tip of a spatula when applying Splendid is the easiest way to obtain a smooth and modern finishing of your cake.

