



## Technological Card 3

(CLIL Lesson Plan – Pastry – Cupcakes)

### Lemon Cupcakes

Raw ingredients	Quantity of Raw Materials and Intermediate Products for 10 pcs						Result 1 pcs./gr
	Unit kg/pcs	Sponge cake	Lemon curd	Italian meringue	Decor	Total	
<b>Flour</b> (wheat/all-purpose)	kg	0,140				<b>0,140</b>	
<b>Sugar</b>	kg	0,120	0,100	0,225		<b>0,445</b>	
<b>Eggs</b>	kg	0,060				<b>0,060</b>	
<b>Egg yolks</b>	kg		0,075			<b>0,075</b>	
<b>Egg whites</b>	kg			0,085		<b>0,085</b>	
<b>Lemon juice</b>	kg	0,035	0,100			<b>0,135</b>	
<b>Baking soda</b>	kg	0,005				<b>0,005</b>	
<b>Salt</b>	kg	0,001				<b>0,001</b>	
<b>Buttermilk</b> (room temperature)	kg	0,090				<b>0,090</b>	
<b>Grapeseed oil</b>	kg	0,055				<b>0,055</b>	
<b>Butter</b>	kg	0,020	0,060			<b>0,080</b>	
<b>Sour cream 25%</b>	kg	0,040				<b>0,040</b>	
<b>Gold leaf</b>	pcs				12	<b>12</b>	
<b>Green clover leaves</b>	pcs				12	<b>12</b>	
<b>Finished product weight</b>							<b>0,140</b>





## Description of the Technological Process

### Sponge Cake:

1. Preheat the oven to 170°C.
2. Place 6 cm diameter paper liners into the cupcake pan sections.
3. Whisk the eggs and sugar until the mixture is light and airy.
4. In another bowl, sift the flour with baking soda, add salt, and mix.
5. In a separate bowl, combine all liquid ingredients—buttermilk, oil, melted butter, sour cream, and lemon juice.
6. Gently fold the whipped eggs into this liquid mixture, then fold in the dry ingredients.
7. Fill each liner with approximately 47 gr of batter.
8. Bake for 16-18 minutes with convection. Check for doneness with a wooden skewer.
9. While still warm, transfer to a lidded container or wrap in plastic wrap to maintain the sponge cake's moisture.
10. Can be stored for 3 days in the refrigerator.

### Lemon Curd:

1. In a saucepan, pour in the lemon juice, add the egg yolks and sugar, then heat over medium heat to 83°C.
2. Pour the heated mixture into another bowl, cool to 40-50°C, add the butter, and blend until smooth.
3. Cover the prepared lemon curd with plastic wrap directly touching the surface and preferably leave it in the refrigerator overnight.

### Italian Meringue:

1. Start whipping the egg whites at medium speed.
2. Meanwhile, in a saucepan, boil 60 gr of water with sugar. When the syrup reaches 110°C, increase the speed of the mixer with the egg whites.
3. When the syrup reaches 118°C, increase the egg white whipping speed to maximum. Remove the syrup from the heat and immediately pour it in a thin stream along the side of the mixer bowl into the egg whites.
4. Once all the syrup has been added, slightly reduce the whipping speed and continue to whip for approximately 5 more minutes.





## Assembly:

10 pieces

1. For each cupcake sponge, remove the centre to create a well. Fill the well with approximately 20 gr of lemon curd, and then pipe about 25 gr of freshly made Italian meringue on top. For this, it's convenient to use a pastry bag with a round tip (22 mm diameter).
2. The meringue topping can be torched.
3. Decorate with fresh herb leaves of your choice and with gold leaf decor as desired.

## Appearance sample:



## Quality Indicators and Potential Allergens of Lemon Cupcakes

<b>Indicators</b>	<b>Short Description</b>
Aroma	Fresh lemon and meringue aroma
Taste	Pleasant lemon and vanilla taste
Consistency	Soft, creamy
<b>Allergens</b>	Flour, eggs, dairy products

**Packaging:** Paper box

**Storage conditions:** 0 - +4°C

**Shelf life:** Cupcakes can be stored for 3 days in the refrigerator.

Lemon curd can be stored for 5 days in the refrigerator. Italian meringue should be used immediately—it's not intended for storage.



☞ Vocabulary help? Access the project [Gastronomy e-Pictionary](#)