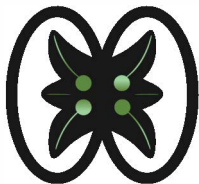


Japanese Yuzu Cake

with Cherry Blossom Cream

Yuzu lemon has a distinctive citrus flavor with strong floral notes. Although fresh yuzu is hard to find, it can be substituted for Meyer lemons or yuzu juice which is available in many Asian grocery stores.



the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $\frac{2}{3}$ cup whole milk (160g)
- $\frac{1}{4}$ cup juice and zest from 4 yuzu lemons (60g)
- 3 tablespoons raw, untoasted black sesame seeds
- 3 tablespoons superfine or castor sugar, optional

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the milk, yuzu juice and zest, black sesame seeds and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan. If desired, sprinkle evenly with superfine or castor sugar.

Bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 2 cups cold heavy cream (480g)
- $\frac{3}{4}$ cup powdered sugar (85g)
- $\frac{1}{2}$ teaspoon cherry blossom extract (or 2 teaspoons vanilla extract)

Beat all ingredients together on medium speed until thick and creamy.

Allow cake to cool completely then frost with cherry blossom cream.

If frosting a sugar-crust cake, slice horizontally and fill with cherry blossom cream.