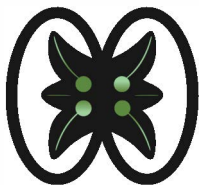


# Thai Lemongrass Cake

with Citrus Cream

Lemongrass has a delightful lemony aroma with floral, ginger and mint notes which imparts a subtle, uniquely delicious flavor to this cake.



## 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)
- 2 tablespoons juice and zest from one lime
- $\frac{3}{4}$  cup milk or unsweetened coconut milk (180g)
- 3 lemongrass stalks, peeled and chopped
- 1 tablespoon grated ginger

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

**Lemongrass-Infused Milk:** Blend the chopped lemongrass, grated ginger and milk for about one minute. Strain, discarding residues. If necessary, add more milk to obtain  $\frac{3}{4}$  cup infused milk. Set milk aside.

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 lemongrass-infused milk, lime zest and juice and the vanilla cake mix. Beat on low speed for one minute until well combined.

Pour batter into prepared pan and 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.

**Tip:** If you do not have lemongrass stalks, replace with three tablespoons lemongrass paste (suitable for baking).

## the Cream

### YOU WILL NEED

- 1 cup unsalted butter (8oz, 227g)
- 14-oz can cold condensed milk (396g)
- $\frac{1}{4}$  cup lemon curd
- $\frac{1}{2}$  teaspoon salt

Beat softened butter on high speed for about 8 minutes until light and fluffy, scraping the bowl down from time to time.

With the mixer still running on medium-low speed, slowly pour in the condensed milk and add the lemon curd and salt. Beat for about one minute until thick and creamy.

If the cream separates, chill for about 15 minutes, then beat again on medium-high speed.

Allow cake to cool completely then frost immediately with the citrus cream.