

Lemon sandwich

Cuisine: Czech
Food category: Desserts



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Program steps

1

 Hot air

 100 %

 Termination by time

 00:35

hh:mm

 165 °C

 70 %



Ingredients - number of portions - 12

Name	Value	Unit
chicken eggs	3	pcs
plain flour 00	180	g
caster sugar	180	g
butter	180	g
lemon peel	1	pcs
baking powder	6	g
caster sugar	100	g
lemon juice	1	pcs

Nutrition and allergens

Allergens: 1, 3, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	259 kJ
Carbohydrate	33.9 g
Fat	12.6 g
Protein	1.9 g
Water	0 g

Directions

Put the eggs, flour, sugar, semolina, soft butter, baking powder and the grated rind of one lemon into a food processor or a bowl and make a smooth mass. We transform it into a pre-greased and flour-dusted venison loin or a similar rectangular shape. Place in a preheated convection oven and bake for 30-40 minutes according to the program above. The time depends on the height of the form.

Before the end of baking, use a metal needle or skewer to check whether the sandwich is cooked.

Mix the juice of one lemon with granulated sugar until it dissolves and spread the hot sandwich evenly with the mixture. Then let it cool, after which a crust should form on the surface. Cut into slices and serve best with tea.