

# RECIPES

Smilde Bakery



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## *Big flower shell & Lemon cake*



### INGREDIENTS

Big flower shells (5 pieces)  
Almond paste 125g  
Egg yolk 62,5g  
Butter 62,5g  
Egg 233g  
Sugar (319g for cake, 101g for syrup)  
Lemon shaving 16g  
Cream 117g  
Flour 243g  
Baking powder 5g  
Butter Pomade 117g  
Lemon juice 149g  
Dobla chocolate decoration

### PREPARATION

Frangipane: Gently mix the egg yolk with the almond paste, and add the melted butter. Use a spatula to add a layer of approx. 40g of the mixture per shell.

Lemon cake: Mix the egg with sugar, lemon shaving and cream. Mix the flour with baking powder and butter. Next, add the previous mixture to make one batter. Fill the shells with approx. 200g batter a piece and bake at 164°C for 25 minutes.

Lemon syrup: Heat the lemon juice with the sugar and let it boil for 1 minute. Sprinkle approx. 40g of syrup on top of each baked cake. Decorate with chocolate decoration and lemon slices.

## *Big crystal shell & Pecan pie*

### INGREDIENTS

Big crystal shells (5 pieces)  
Almond paste 225g  
Egg yolk 112,5g  
Butter 112,5g  
Egg 260g  
Brown sugar 215g  
Glucose 336g  
Salt 3,5g  
Vanilla seeds 3,5g  
Butter 56g  
Pecan nuts 650g

### PREPARATION

Frangipane: Gently mix the egg yolk with the almond paste, and add the melted butter. Use a spatula to add a layer of approx. 80g of the mixture per shell.

Caramel: Mix the brown sugar with the eggs, salt and vanilla. Heat the glucose and dissolve the butter in it. Add to the previous mixture and mix gently. Put 160g of the mixture in each shell and bake for 25 minutes at 170°C.

Decorate with approx. 130g of pecan nuts per pie.

