

Lemon Mouseline Torte

<http://userealbutter.com/2007/11/05/lemon-mousseline-torte-cake-recipe/>

1/2 recipe lemon chiffon cake
8 oz. heavy cream, whipped to medium peaks
12 oz. lemon curd
4 oz. orange marmalade
6 oz. simple syrup flavored with 2 oz. Limoncello (make syrup first and then add Limoncello)
1 recipe Swiss meringue

lemon chiffon cake

*makes 2 11×17-inch sheets or 2 9×3-inch rounds (you need only one round)
this recipe originally intended for baking at 5300 ft.*

14.5 oz. cake flour
8.75 oz. confectioner's sugar
6.75 oz. whole milk
6 oz. canola oil
3.25 oz. eggs
4 oz. lemon juice
0.5 oz. baking powder (may want to add more for sea level)
13 oz. egg whites
9.5 oz. granulated sugar
1 tsp vanilla extract

Oven 375°F. Prep pan by buttering bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently in thirds and make sure the mixture is uniform or you may end up with separation during baking. Bake until set, about 20-25 minutes. Remove from oven and remove from pan. Let cool on a rack. When cake is cooled, remove the rounded top and cut into 3 layers.

simple syrup

4 oz. sugar
4 oz. water

Combine in saucepan and stir over medium heat until sugar is dissolved. Bring to boil and remove from heat. Let cool.

swiss meringue

8 oz. egg whites

16 oz. sugar

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a bain marie until 140°F is reached. Place on mixer with whisk and whip until stiff.

Assembly: Whip the whipping cream to medium peaks and fold into the lemon curd. Place one layer of cake on cake circle or on serving plate/cake server. Brush layer with 1/3 of the soaking syrup. Spread a thin layer of orange marmalade over the cake. Spread half of the lemon curd mixture over the cake. Repeat the cake, syrup, marmalade, and lemon curd sequence. Top with last layer of cake and apply the remaining soaking syrup. Even the sides with a spatula and fill any gaps of lemon curd with extra lemon curd mixture. Set in freezer for an hour. Make the Swiss meringue. Remove the cake from the freezer and frost the cake with the meringue. You can pipe or spread the frosting as you like. Light a torch (I use a nice propane torch I got at the hardware store for \$15) and *carefully* brown the meringue all around the cake. Serve.