



Mini Torta di Mimosa

Makes 6 cupcake size cakes, plus a thin 8 inch layer cake to be cut up and used for the mimosa crumble to coat the outside of the cakes. Begin by making the pastry cream first so it has time to cool.

Pastry Cream

175 ml milk
75 ml heavy cream
50 g sugar
90 g egg yolk
25 g sugar
15 g corn starch
1 teaspoon vanilla extract
1 lemon peel
Pinch of salt

In a medium size bowl whisk egg yolks and 50 g sugar. Then whisk in the cornstarch. Set aside. In a small pot heat the milk, cream, 25 g sugar, lemon peel, and vanilla until it starts to simmer. Remove from heat and discard lemon peel. Pour $\frac{1}{2}$ cup of the hot milk mixture into the eggs/sugar mixture and whisk until combined. Add another half cup more and continue whisking. At this point, put all the egg mixture into the pot of milk and heat over medium flame while whisking constantly until slightly thickened. Once done, empty into a bowl to cool. Cover with plastic wrap touching the surface of the cream so it doesn't get a "skin". Start the cake next.

Preheat oven to 350 F.

For the cake:

150 g whole eggs
50g egg yolks
90 g sugar
90 g flour
Pinch of salt

In a kitchen aid mixer or with hand-held beaters, whisk the whole eggs, yolks, sugar, and salt for 18 minutes on high speed. While the eggs are beating grease the cupcake pan and extra cake pan with butter and dust lightly with a little flour. Set aside. Sift flour and then fold it into the whipped egg mixture until combined. Fill the cupcake pan $\frac{3}{4}$ of the way in each cupcake mold. Bake cupcakes 10 minutes. Layer cake may take up to 15 minutes. Test with a toothpick. They are done when toothpick comes out clean. Let cool and remove from pan.

Limoncello syrup

Bring $\frac{1}{2}$ cup sugar and 1 $\frac{1}{2}$ cups water to a boil. Let boil 3 minutes and remove from heat. Add $\frac{1}{4}$ cup limoncello or less to taste. While syrup cools start preparing the cakes.

Assembly

Taking each cupcake, flip it over and dig out a small amount of cake from the bottom with your hands. Keep the cake you take out and set it on the side. You'll need it to close the hole back up. Repeat with each cupcake. Using a pastry brush, brush the limoncello syrup inside of the cupcake and all over the bottom. Fill the hole with a tablespoon of the cooled pastry cream and seal the cupcake with reserved cake scraps.

Flip over and brush the tops and sides with limoncello syrup. Frost the sides and top of the cupcake with pastry cream and set aside. Take the cooled layer cake and cut into thin strips, then chop into tiny squares. Gently stick the chopped cake squares all over the pastry cream coated cupcakes. Brush the tops and sides very gently with more syrup and decorate with piped whip cream flowers or use real flowers for garnish. Dust with powdered sugar and enjoy!