

Cupcakes with Poppy Seeds and Yogurt Meringue

60–90 Min

Ingredients 4 Portions

= Kotányi Produkte

Poppy seed mixture:

120 g	Butter
45 g	Powdered sugar
4	Egg yolk
4	Egg white
100 g	White sugar
150 g	Blue poppy seeds, ground
100 g	Hazelnuts, ground
1 pkg.	Bourbon Vanilla Sugar
1 pinch	Sea Salt, Coarse
	Zest of a lemon

Preparation

1. To make the poppy seed mixture: Cream the butter with the powdered sugar and lemon peel in a food processor. Gradually fold in the egg yolk.
2. Beat the egg white and white sugar until the mixture forms stiff peaks. Mix the poppy seeds with the ground hazelnuts. Mix the yolk mixture with the egg whites and fold in the mixture of poppy seeds and nuts.
3. Preheat the oven to 160°C (320°F). Fill cupcake molds three quarters full with the mixture and bake for 25 minutes at 160°C (320°F) using the conventional oven setting.
4. To make the lemon marmalade: Wash the lemons thoroughly and cut into small pieces. Remove the pips. Mix the lemon with the pulp of a vanilla pod and preserving sugar and allow to rest overnight in the fridge.
5. The next day use a hand blender to blend all the ingredients and bring the mixture to the boil while stirring constantly. Then simmer for 3–4 minutes and allow the marmalade to cool.
6. To make the yogurt meringue: Beat the egg white with sifted powdered sugar in a food processor until the mixture forms stiff peaks. Fold in the yogurt powder and lemon zest.
7. Then pour the marmalade into a piping bag, insert the tip into the cupcakes and pipe in some marmalade using the same method as filling a donut.
8. Also pour the meringue into a piping bag and decorate the cupcakes with it. As an (optional) finishing touch, use a blow torch to carefully brown the meringue.
9. Decorate the finished cupcakes with grated lemon zest and poppy seeds and enjoy.