



## LE LAMALA, L'AGNEAU PASCAL

*The authentic Alsatian recipe*  
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Number of people: 4

Preparation time: 15 min

Cooking time: 35 minutes

### INGREDIENTS

- 60 g sifted flour + flour for the mould
- 30 g cornflour
- 90 g sugar
- 30 g icing sugar
- 1 sachet vanilla sugar
- zest of half a lemon
- 3 egg whites
- 4 egg yolks
- 30 g butter + butter for the tin
- salt

### THE STEPS

- Sift the flour and cornflour together.
- Prepare the lemon zest.
- Melt the butter.
- Separate the egg whites from the yolks.
- Whisk the egg whites with the sugar, vanilla sugar and a pinch of salt until stiff and smooth.
- Gently fold the egg yolks into the stiffly beaten egg whites using a spatula.
- Gently fold in the flour-maizena mixture.
- Take a small amount of this mixture (about ¼) to mix separately with the warm butter and zest.
- Continue mixing the two masses gently.
- Generously grease the 2 sides of the mould with the butter-flour mixture.
- Close the 2 parts of the "Lamala" mould with the hook.
- Pour the biscuit mixture into the mould.
- Bake at 170°C for approximately 35 to 40 minutes.
- Using the tip of a knife, check that the biscuits are cooked through. If not, leave to cook for a few more minutes while checking.
- At the end of cooking, wait 5 minutes before opening and unmoulding the Lamala.
- Caution: Do not allow the Lamala to cool, otherwise it will stick to the mould!
- After cooling and before serving, sprinkle the Lamala with icing sugar.

### OUR SUGGESTION

Serve with a Gewurztraminer, preferably a Grand Cru.