



ALMOND AND RASPBERRY CAKE

👤 Intermediate level

A refined tart with a shortcrust base, almond frangipane cream, and a raspberry heart: perfect to elegantly celebrate Mother's Day.



RECIPE CREATED BY:

Mirko Scarani
Pastry Chef

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
caster sugar
eggs

1000g
350g
120g
150g

- Mix all the ingredients in a planetary mixer with a leaf attachment until you get a well-mixed dough.
- Roll out the dough with a pasta machine to a thickness of 3-4 mm.

RASPBERRY FILLING

FRUTTIDOR LAMPONE

qb

- Blend using an immersion blender.

FRANGIPANE CREAM

unsalted butter 82% fat
AVOLETTA
eggs - temperatura ambiente
flour

500g
1000g
500g
250g

- Mix the butter and Avoletta in a stand mixer.
- Add the eggs, then finish by adding the flour.

irca
GROUP

Extraordinary
made simple.

RASPBERRY JELLY

raspberry purée - RAVIFRUIT 250g
LILLY NEUTRO 50g

- Heat the purée, add the **Lilly Neutro**, and blend.

WHITE CHOCOLATE AND MASCARPONE NAMELAKA

milk 3.5% fat 230g
GLUCOSIO 10g
LILLY NEUTRO 40g
RENO X BIANCO 335g
Mascarpone cheese 120g
liquid cream 35% fat 100g
JOYPASTE VANIGLIA
MADAGASCAR/BOURBON 10g

- Boil the fresh milk with the glucose, add the **LILLY NEUTRO** then the **RENO X BIANCO 28%** and make a ganache.
- Add the mascarpone and finally the cream at a temperature of about 5°C.
- You should obtain a liquid mixture to be left to mature in the fridge for a whole night.
- The following day, whip in a planetary mixer with a whisk.

FINAL COMPOSITION

- Cover a ring with the shortcrust pastry.
- Place a layer of **FRUTTIDOR LAMPONE** on the bottom.
- Close everything with the almond frangipane, leaving half a centimeter from the end of the mold.
- Bake the cake at 160°C for 30-35 minutes.
- Once unmolded, let it rest for an hour.
- Once the cake has cooled, decorate the surface with a thin layer of puree and leave to gel in the refrigerator.
- Finish decorating the cake with the yogurt namelaka and **Dobla's Tulip assortment**



Extraordinary
made simple.