

POPPY LOVE

Intermediate level

Modern tart.

CHOCOLATE SHORTCRUST

TOP FROLLA	1000g
unsalted butter 82% fat	350g
sugar	120g
eggs	175g
CACAO IN POLVERE	50g

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.
Let the pastry rest in the refrigerator for a couple of hours.
Roll out the pastry to a thickness of 3mm, make discs of 20 cm in diameter and bake at 165C ° for 12-15min.

LEMON SPONGE

IRCA GENOISE	1000g
eggs	800g
unsalted butter 82% fat	200g
poppy seeds	180g
JOYPASTE LIMONE	40g

Whip all the ingredients in a planetary mixer with a whisk for 10-12 minutes without the butter, which must be slowly incorporated onto the already whipped batter.
Fill the tins and bake at 175 ° C for about 20-30 minutes.
Once cooked cool it down and cut at 2 cm hight.

FRUIT FILLING

FRUTTIDOR LAMPONE	qb

Spread over the sponge disks and freeze.

CHERRY MOUSSE

fruit purée	200g
LILLY NEUTRO	50g
liquid cream 35% fat	250g

Dissolve the LILLY in the puree.
Gently incorporate the cream, obtaining a mousse.

irca GROUP
Extraordinary made simple.

FINAL COMPOSITION

Fill the silicone mold with the mousse and insert the sponge cake disck.
Freeze completely.
Unmould the mousse, glaze it and place on the shortcrust.
Decorate with DOBLA POPPY FLOWER and CHOCOLATE RASPBERRY.