



# POPPY LOVE

👤 Intermediate level

Modern tart.

## CHOCOLATE SHORTCRUST

### TOP FROLLA

unsalted butter 82% fat  
sugar  
eggs

### CACAO IN POLVERE

1000g  
350g  
120g  
175g  
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

eggs  
unsalted butter 82% fat  
poppy seeds  
JOYPASTE LIMONE

1000g  
800g  
200g  
180g  
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 high.

## FRUIT FILLING

### FRUTTIDOR LAMPONE

qb Spread over the sponge disks and freeze.

## CHERRY MOUSSE

fruit purée

LILLY NEUTRO

liquid cream 35% fat

200g

50g

250g

Dissolve the LILLY in the puree.

Gently incorporate the cream, obtaining a mousse.

## FINAL COMPOSITION

Fill the silicone mold with the mousse and insert the sponge cake disk.

Freeze completely.

Unmould the mousse, glaze it and place on the shortcrust.

Decorate with DOBLA POPPY FLOWER and CHOCOLATE RASPBERRY.



Extraordinary  
made simple.