



POPPI LOVE

chef Intermediate level

Modern tart.

CHOCOLATE SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

CACAO IN POLVERE

PREPARATION

1000g Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.
350g Let the pastry rest in the refrigerator for a couple of hours.
120g Roll out the pastry to a thickness of 3mm, make discs of 20 cm in diameter
175g and bake at 165C ° for 12-15min.
50g

LEMON SPONGE

INGREDIENTS

IRCA GENOISE

eggs

unsalted butter 82% fat

poppy seeds

JOYPASTE LIMONE

PREPARATION

1000g Whip all the ingredients in a planetary mixer with a whisk for 10-12 minutes
800g without the butter, which must be slowly incorporated onto the already
200g whipped batter.
180g Fill the tins and bake at 175 ° C for about 20-30 minutes.
40g Once cooked cool it down and cut at 2 cm hight.

FRUIT FILLING

INGREDIENTS

FRUTTIDOR LAMPONE

PREPARATION

qb Spread over the sponge disks and freeze.

CHERRY MOUSSE

INGREDIENTS

fruit purée

LILLY NEUTRO

liquid cream 35% fat

PREPARATION

200g Dissolve the LILLY in the puree.

50g Gently incorporate the cream, obtaining a mousse.

250g

Final composition

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

Freeze completely.

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

Decorate with DOBLA POPPY FLOWER and CHOCOLATE RASPBERRY.