



## POPPY LOVE

Modern tart.

**DIFFICULTY LEVEL**



### CHOCOLATE SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 175
CACAO IN POLVERE	g 50

#### PREPARATION

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

#### INGREDIENTS

IRCA GENOISE	g 1000
EGGS - ROOM TEMPERATURE	g 800
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 200
POPPY SEEDS	g 180
JOYPASTE LIMONE	g 40

#### PREPARATION

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

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### INGREDIENTS

FRUTTIDOR LAMPONE

To Taste

### PREPARATION

Spread over the sponge disks and freeze.

## CHERRY MOUSSE

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### INGREDIENTS

FRUIT PURÉE - CHERRY-HEATED AT 30°C

g 200

LILLY NEUTRO

g 50

LIQUID CREAM 35% FAT - LIGHTLY WHIPPED

g 250

### PREPARATION

Dissolve the LILLY in the puree.

Gently incorporate the cream, obtaining a mousse.

## RASPBERRY MIRROR

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### INGREDIENTS

MIRROR LAMPONE - HEATED AT 45°C

To Taste

### 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.