



HARLEQUIN CAKE

Lemon, almond and vanilla modern tart

Doses for 2 cakes (15x15cm)

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 500	Mix soft butter and TOP FROLLA, add eggs (one by one) and flour. Mix until a soft and
UNSALTED BUTTER 82% FAT	g 175	homogeneous mixture.
EGGS	g 50	Let it cool.
ALMOND FLOUR	g 50	Roll it in a dough roller to 2mm thickness and place in the fridge.
		Roll the dough on the two tart molds (store in the fridge).

PREPARATION

FRANGIPANE CREAM

INGREDIENTS

AVOLETTA	g 150	Mix nutter with CREMIRCA, add eggs and lastly AVOLETTA.
UNSALTED BUTTER 82% FAT	g 75	Pour the mixture into the two shortcust bases.
EGGS	g 75	Bake at 155°C for about 20 minutes.
CREMIRCA VANIGLIA	g 225	

PREPARATION

LEMON CREMIRCA

INGREDIENTS

CREMIRCA LIMONE	To Taste	Spread a thin layer of CREMIRCA LIMONE over the frangipane cream.
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PREPARATION

LEMON CREAM

INGREDIENTS

WATER	g 250
LIQUID CREAM 35% FAT	g 50
TOP CREAM	g 100
CREMIRCA LIMONE	g 400

PREPARATION

Mix water, cream and TOP CREAM.
Let it rest for 3 minutes, then add CREMIRCA LIMONE mixing with a whisk.

VANILLA AND WHITE CHOCOLATE CREAM

INGREDIENTS

FRESH MILK	g 250
SINFONIA CIOCCOLATO BIANCO - MELTED	g 490
LILLY NEUTRO	g 25
LIQUID CREAM 35% FAT	g 500
	g 20

PREPARATION

Mix milk and cream and heat at 85°C, then add LILLY NEUTRO.
Add the melted white chocolate and mix using a hand blender.
Add JOYPASTE VANIGLIA and place in the fridge.

FINAL COMPOSITION

Whip with a whisk the vanilla cream.
Using a pastry bag, pipe both creams (lemon and vanilla) on the surface of the tart.
Decorate with candied lemon zest, DOBLA WAVE GREEN LARGE, DOBLA DAISY.



RECIPE CREATED FOR YOU BY **ORIOl PORTABELLA**

PASTRY CHEF