



CARAMEL DATES TART

DATE SPONGE CAKE

INGREDIENTS

| | |
|----------------|-------|
| IRCA GENOISE | g 500 |
| EGGS | g 350 |
| WATER | g 50 |
| DATES SYRUP | g 100 |
| CRUSHED WALNUT | g 50 |

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

Bake at 170-190°C for 25-30 minutes in a deck oven.

DATE APRICOT MOUSSE

INGREDIENTS

| | |
|----------------------|-------|
| LIQUID CREAM 35% FAT | g 500 |
| LILLY NEUTRO | g 110 |
| JOYPASTE ALBICOCCA | g 50 |
| DATES SYRUP | g 150 |

PREPARATION

Whip cream, water and LILLY NEUTRO in a planetary mixer with the whisk attachment until soft peaks form.

Combine JOYPASTE ALBICOCCA to the mixture by stirring gently.

FRANGIPANE

INGREDIENTS

| | |
|-------------------------|-----------|
| MOGADOR PREMIUM | g 1000 |
| UNSALTED BUTTER 82% FAT | g 500 |
| EGGS | g 300-350 |
| FLOUR | g 150 |
| GRATED LEMON ZEST | To Taste |

PREPARATION

Whip all the ingredients for 5 minutes, except for the flour, which shall be combined at the end of whipping.

INSTRUCTIONS:

You can replace MOGADOR PREMIUM with the same dose of MANDEL ROYAL, VIENNESE or MANTECA.

Instead, if you want to use AVOLETTA, add 50g of flour to the recipe.

FINAL COMPOSITION

Glaze with MIRROR CARAMEL and decorate with Dobla CRINKLE RED and CIGARILLO MULTI COLOR ASSORTMENT.