

HARLEQUIN CAKE

LEMON, ALMOND AND VANILLA MODERN TART DOSES FOR 2 CAKES (15X15CM)

DIFFICULTY LEVEL B B







SHORTCRUST PASTRY

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

FRANGIPANE CREAM

INGREDIENTS		PREPARATION
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	

LEMON CREMIRCA

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



LEMON CREAM

INGREDIENTS		PREPARATION
WATER	g 250	Mix water, cream and TOP CREAM.
LIQUID CREAM 35% FAT	g 50	Let it rest for 3 minutes, then add CREMIRCA LIMONE mixing with a whisk.
TOP CREAM	g 100	
CREMIRCA LIMONE	g 400	

VANILLA AND WHITE CHOCOLATE CREAM

INGREDIENTS	PREPARATION
FRESH MILK g 250	Mix milk and cream and heat at 85°C, then add LILLY NEUTRO.
SINFONIA CIOCCOLATO BIANCO 33% - MELTED g 490	Add the melted white chocolate and mix using a hand blender.
LILLY NEUTRO g 25	Add JOYPASTE VANIGLIA and place in the fridge.
LIQUID CREAM 35% FAT g 500	
g 20	

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

