



## GATEAUX DE VOYAGE POPPY LEMON GIANDUIA

LEMON CAKE WITH POPPY SEEDS AND GIANDUIA CHOCOLATE STUFFING AND COVERING

*QUANTITIES FOR 3 CAKES*

DIFFICULTY LEVEL



### CAKE

#### INGREDIENTS

ALICE'S CAKE

g 1200

SUNFLOWER SEED OIL

g 480

WATER

g 460

ALL-PURPOSE FLOUR

g 35

POPPY SEEDS

g 110

PASTA AROMATIZZANTE LIMONE

g 45-50

#### PREPARATION

-Combine oil, water and flour in the planetary mixer with the flat beater alice's cake, for 10 minutes at medium speed.

-Add the poppy seeds and the lemon paste and mix well.

-Place 750 grams of paste in the molds Pavocake KE012 ,rectangular and with a rounded surface (25x8,5 cm with height 7 cm).

-Place on the surface of the paste two separated frozen cylinders of Cukicream gianduia, placed orizzontally, and slightly soak them in the cake.

-Let rest at room temperature for 20 minutes.

-Bake in a convection oven at 160°C for 55-60 minutes, or in a plate oven at 170°C for 60-65 minutes.

WARNINGS: in order to prevent the cakes from growing during baking, it is recommended to cover the raw cakes with a silicone microperforated foil, to place a pan and a weight on it and then bake. They will be removed, a part from the foil, in the last 10 minutes of baking.

## GIANDUIA CHOCOLATE FILLING

---

### INGREDIENTS

CUKICREAM GIANDUIA

To Taste

### PREPARATION

-Prepare some CUKICREAM GIANDUIA cylinders with 23 cm of length and 2 cm of diameter by pouring the product in silicone molds (pavoflex px058 Pavoni 60x40) and freeze

## DARK GIANDUIA CHOCOLATE COVERING

---

### INGREDIENTS

SINFONIA GIANDUIA FONDENTE

g 1000

### PREPARATION

-Pour on the silicone mold some drops of black coloured cocoa butter and let crystallize.  
-Slightly trim the edges of the baked cake so that it fits comfortably into the mold.  
-Temper the dark chocolate Sinfonia Gianduia dark bringing it to 27°C.  
-Pour the chocolate into the mold by filling it for 1/3 (about 300 grams).  
-Insert the cake at room temperature into the mold while pressing it, so that the chocolate coats it completely.  
-Level the chocolate on the surface with the help of a spatula, in order to completely coat the cake.  
-Stick an acetate sheet on the surface and place a pan with a weight on it.  
-Put in a positive shock freezer or in a freezer for about 15 minutes.

### FINAL COMPOSITION

-Unmold the cake and remove the acetate foil  
-Decorate with a Merry Christmas seal and 1 Reindeer Dobra

### RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

**AMBASSADOR'S TIPS**

**Warnings:** it is also possible to replace the pure chocolate covering with [COVERDECOR DARK CHOCOLATE](#) with no need to temper it.