



## HARLEQUIN CAKE

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

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT

EGGS

ALMOND FLOUR

g 500

g 175

g 50

g 50

#### PREPARATION

Mix soft butter and TOP FROLLA, add eggs (one by one) and flour. Mix until a soft and homogeneous mixture.

Let it cool.

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).

### FRANGIPANE CREAM

#### INGREDIENTS

AVOLETTA

UNSALTED BUTTER 82% FAT

EGGS

CREMIRCA VANIGLIA

g 150

g 75

g 75

g 225

#### PREPARATION

Mix nutter with CREMIRCA, add eggs and lastly AVOLETTA.

Pour the mixture into the two shortcust bases.

Bake at 155°C for about 20 minutes.

### LEMON CREMIRCA

#### INGREDIENTS

CREMIRCA LIMONE

To Taste

#### PREPARATION

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

## LEMON CREAM

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### 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

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### INGREDIENTS

FRESH MILK	g 250
SINFONIA CIOCCOLATO BIANCO 33% - 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