



## CARAMEL DATES TART

### DATE SPONGE CAKE

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#### 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

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#### 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

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### 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 Dobra CRINKLE RED and CIGARILLO MULTI COLOR ASSORTMENT.