



## 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.