



HARLEQUIN CAKE

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

DIFFICULTY LEVEL 

SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 500
UNSALTED BUTTER 82% FAT	g 175
EGGS	g 50
ALMOND FLOUR	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	g 150
UNSALTED BUTTER 82% FAT	g 75
EGGS	g 75
CREMIRCA VANIGLIA	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
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PREPARATION

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

LEMON CREAM

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

INGREDIENTS

FRESH MILK	g 250
SINFONIA CIOCCOLATO BIANCO - 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