

# Poppy lemon cake

Floral Beauty Recipe



## Recipe

### LEMON POPPY SEED LADY FINGER

|               |             |
|---------------|-------------|
| Flour T55     | 70g         |
| Corn starch   | 70g         |
| Lemon zest    | 4g          |
| Poppy seed    | 25g         |
| Egg yolks     | 70g         |
| Sugar         | 70g         |
| Egg whites    | 200g        |
| Sugar         | 70g         |
| <b>Totaal</b> | <b>579g</b> |

### LEMON POPPY SEED LADY FINGER

Sift together the flour with the starch and add the lemon zest and poppy seed. In the mixing bowl, whisk the egg yolks with the sugar until "ruban" and incorporate delicately with silicon spatula the flour mixture. Whisk the egg whites with the sugar to stiffen texture and gently add them to the egg yolks mixture. Fill the stainless inox ring and bake for 30min at 160°C in the convection oven. Let cool down and unmold. Clean the ring and place back the sponge inside.

### IRCA DELICRISP PRALINE LEMON MERINGUE

**Totaal** **One thin layer**

### IRCA DELICRISP PRALINE LEMON MERINGUE

Spread a thin layer over the sponge and freeze with the ring.

### POPPY SEED LEMON CREAM

|                              |             |
|------------------------------|-------------|
| Whole milk                   | 100g        |
| Poppy seeds                  | 2g          |
| Cremerca lemon SP            | 50g         |
| Gelatin mass                 | 13g         |
| Sinfonia white chocolate 33% | 170g        |
| Cream 35% fat                | 200g        |
| <b>Totaal</b>                | <b>535g</b> |

### POPPY SEED LEMON CREAM

Heat up the milk with the poppy seeds and lemon zest to 85°C, add the melted gelatin mass. Pour gradually the hot liquid into the melted chocolate forming a good emulsion with the hand blender. Add in the cold liquid cream mixing well and let crystallize a small part in the refrigerator around 8 for the individual, pipe the other part in silicon spheric mold and freeze.

**CHERRY MOUSSE**

|                    |             |
|--------------------|-------------|
| Black Cherry puree | 200g        |
| Lilly neutron      | 50g         |
| Cream 35%          | 250g        |
| <b>Totaal</b>      | <b>500g</b> |

**CHERRY MOUSSE**

Heat up at 50°C half of the puree with the Lilly Neutro to dissolve well. Pour the remaining puree. At 30°C, fold in the whipped cream. Mold and freeze.

**BLACK CHERRY GLAZE 100% FRUIT**

|                   |              |
|-------------------|--------------|
| Water             | 400g         |
| Sugar 1           | 250g         |
| Pectin NH nappage | 20g          |
| Glucose           | 200g         |
| Sugar 2           | 350g         |
| <b>Totaal</b>     | <b>1220g</b> |

**BLACK CHERRY GLAZE 100% FRUIT**

In a saucepan, pour in the water and add the sugar and pectin mixture while mixing with a whisk. Start heating while mixing all ingredients with hand blender. This allows us to fully integrate, hydrate and dilate pectin. Once it starts to boil wait two minutes and remove from the heat.

Quickly add glucose and reheat. Mixing with the hand blender integrate the second amount of sugar. Allow to boil for a minute or until between 103°C/104°C (217°/219°F). Pour the neutral base directly into a tray with high edges and cover to contact. Allow to cool for 24 hours in cold.

To ensure a similar texture after each cooking, it is preferable to use a refractometer to measure Brix grades, which should be between 69°/70°brix.

**BLACK CHERRY GLAZE**

|                    |             |
|--------------------|-------------|
| Neutral base       | 250g        |
| Glucose            | 60g         |
| Black cherry juice | 190g        |
| <b>Totaal</b>      | <b>500g</b> |

**BLACK CHERRY GLAZE**

Weigh the base amount. Add the corresponding amount of defrosted puree, citric acid solution, glucose, melted gelatin mass as directed. Mix with the electric mixer until all ingredients are integrated and a perfectly homogeneous and airless texture is obtained. The texture of the icing may vary depending on the fruit being used. Let stand for about 12 hours.

Heat to a temperature of 40°C. The fluidity of the glaze can be different depending on the fruit used; then we will have to adapt the way of glazing to the texture of the glaze being used and the piece to be glazed.

**Assembly, layout and finishing**

Decoration with Poppy flower.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Poppy flower**