

Blackcurrant, lemon and cheesecake tart

INGREDIENTS

"LINZER" SHORTCRUST PASTRY

180 g	BUTTER	30 g	COOKED EGG YOLK
25 g	ICING SUGAR	150 g	WHEAT FLOUR TYPE 450
1 g	BAKING POWDER	25 g	ALMOND FLOUR
1 g	SALT		

LEMON GEL

200 g	PUREE LEMON	6 g	PECTIN
2 g	AGAR ALFAPRO	10 g	CORN STARCH
60 g	GRANULATED SUGAR		

ALMOND-LEMON CREAM FOR BAKING

100 g	ICING SUGAR	100 g	BUTTER
200 g	EGG MIXTURE	150 g	LEMON GEL (recipe above)

BLACKCURRANT GEL

200 g	BLACKCURRANT PURÉE	4 g	PECTIN
	BOIRON		
50 g	GRANULATED SUGAR		

BLACKCURRANT CREAM

200 g	BLACKCURRANT GEL	60 g	MASCARPONE
50 g	SOUR CREAM	50 g	MAPLE SYRUP
30 g	GELATIN MASS	100 g	WHIPPED CREAM 35%

CHEESECAKE CREAM

350 g	PHILADELPHIA CREAM	70 g	SOUR CREAM
	CHEESE		
50 g	ICING SUGAR		



A METHOD OF PREPARING

- 1** Cream the butter with the egg yolk and icing sugar. Add the dry ingredients and mix until a dough forms. Bake at 170°C.
- 2** Heat the purée to approx. 45–50°C. Add the pectin, sugar and starch mix, then bring to a boil. Leave to cool.
- 3** Cream the sugar with the butter. Add the beaten eggs and mix. Add the lemon gel. Pipe onto the pre-baked base. Bake at 170°C for approx. 20–25 min.
- 4** Heat the purée to approx. 45–50°C. Add the pectin and sugar mix, then bring to a boil. Leave to cool. Blend.
- 5** Heat the mascarpone in the microwave until soft. Mix with the blackcurrant gel. Add the sour cream and maple syrup, then mix again. Melt the gelatin mass and combine it with part of the cream, then fold it into the whole mixture. Add the whipped cream.
- 6** Mix all ingredients until a smooth mixture is obtained.

Smaczne



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