

# Winter poppy seed cake

## INGREDIENTS

<b>335 g</b>	POPPY CAKE ALFAPRO	<b>150 g</b>	EGGS
<b>100 g</b>	MARGARINE 80%	<b>340 g</b>	WATER
<b>150 g</b>	ROASTED APPLE CUBES	<b>150 g</b>	CRISPY NUT WHITE CHOCOLATE FILLING
<b>100 g</b>	ORANGE JELLY MASTERS	<b>400 g</b>	PEACH HALVES ALFAPRO
<b>350 g</b>	CREAM 33%	<b>25 g</b>	PANNAMOUSE FABBRI



## A METHOD OF PREPARING

1

To prepare the cake, whisk the margarine, add eggs, water (65g) and poppycake. Whisk the whole for 6-8 minutes. Finally, add the roasted apple. The finished mass should be poured into three edges with a diameter of 20cm and bake for 20-30 min. at temp. 170-180 degrees Celsius.

2

In the meantime, you need to prepare the jelly. Boil 250g of water. Add jelly to it and leave to cool.

3

After removing the countertops from the oven, on the first one you need to lubricate the heated praline filling, and then cover with the second countertop. Remember to fold the cake at the bottom.

4

The next step is to prepare the cream. Whisk the cream and add slightly hardened Pannamouse dissolved in water (25g) and heated to 90 degrees Celsius.



5

On the already prepared two countertops should be laid 1/2 whipped cream. Then put diced peaches on it, pour jelly on them and leave to cool. Cover the third top of the poppycake and lay out the rest of the whipped cream. After cooling, the cake can be decorated at will.

Bon appétit!

*Smacznego*

