

Winter poppy seed cake

INGREDIENTS

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



A METHOD OF PREPARING

- 1** To prepare the cake, whisk the margarine, add eggs, water (65g) and poppy cake. 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



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