

Poppy pie

Cuisine: French

Food category: Desserts



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Program steps

Preheating: 180 °C

1	Hot air	80 %	Termination by time	00:06	hh:mm	165 °C	+ 80 %	
2	Vyjměte korpus a naplňte makovo-tvarohovou náplní a vložte zpět							
	Hot air	100 %	Termination by time	00:45	hh:mm	140 °C	+ 80 %	

Ingredients - number of portions - 10

Name	Value	Unit
plain wheat flour	250	g
butter soft	150	g
salt	1	g
chicken eggs	1	pcs
powdered sugar	60	g
lemon peel	12	g
full-fat quark	500	g
ground poppy seeds	30	g
chicken eggs	3	pcs
caster sugar	60	g
vanilla bean	1	g
lime juice	1	pcs

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	339.3 kJ
Carbohydrate	33.2 g
Fat	19.2 g
Protein	5.5 g
Water	0 g

Directions

First mix flour, butter, salt and an egg and work into a firm dough. Wrap the dough in cling film and put it in the refrigerator for half an hour.

Take it out of the fridge, roll it out into a flat disc cca 1 cm thickness, which we spread in a cake tin. We press the dough into the edges of the form with our fingers and cut off the protruding parts with a rolling pin (if using a higher cake tin, we make the edges about 3 cm height). Prick the bottom with a fork and put it in the fridge for a while.

In the meantime, set up the convection oven and pre-bake the dough in the first step. Then remove from the convection oven and mix the ingredients for the filling. Pour onto the body and bake on the second step of the program until the edges of the dough turn pink and the filling hardens. Leave the cake to cool in the tin and only then cut it.

Recommended accessories



Stainless wire shelving