



LEMON, YUZU AND CARMEL BON BON

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO - COLORED GREEN,
TEMPERED AT 28°C

BURRO DI CACAO - COLORED
YELLOW, TEMPERED AT 28°C

SINFONIA PISTACCHIO

qb In a lemon-shaped polycarbonate mold chilled at 18°C,
Spray the 2 ends of the mold with the green cocoa
butter, using a compressor and an airbrush, then let it
crystallize.
qb Spray the entire mold with the yellow cocoa butter,
clean the excess and let it crystallize.
qb Lastly, the mold with the white cocoa butter, clean the
excess and let it crystallise.
Once crystallized, create a chocolate shell using
Sinfonia Pistachio, clean the excess chocolate and let it
crystallize.

LEMON, YUZU AND CARMEL GEL

yuzu puree - LEMON-YUZU RAVIFRUIT

GLUCOSIO

grated lemon zest

200g

240g

4g

Bring the puree and glucose to 75°Brix in a small
saucepan.

Once the Brix level has been reached, add the lemon
zest and leave to cool overnight.

Mix 100g of gel with 100g of toffedor salty caramel.

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GROUP

Extraordinary
made simple.

PISTACHIO CREMINO

SINFONIA CIOCCOLATO BIANCO	300g	Temper the chocolate at 28.5°C, add the oil, the Joypaste Pistachio Pesto, Joypaste Pistachio gran reserve and finally the salt and the caramelised pistachio grains.
seed oil	50g	
<u>JOYPASTE PESTO DI PISTACCHIO</u>	100g	
<u>JOYPASTE PISTACCHIO GRAN RISERVA</u>	50	
salt	3g	
TRITATO DI PISTACCHIO SGUSCIATO PRALINATO	40g	

FINAL COMPOSITION

Then proceed with the filling by creating a layer with lemon, Yuzu and caramel and one with pistachio cream. Close with Sinfonia Pistachio.



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