

LEMON, YUZU AND CARAMEL BON BON

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

CHOCOLATE SHELL

BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C	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. Spray the entire mold with the yellow cocoa butter, clean the excess and let it crystallize. Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise. Once crystallized, create a chocolate shirt using Aurea Pistachio, clean the excess chocolate and let it crystallize.
BURRO DI CACAO - COLORED YELLOW, TEMPERED AT 28°C	qb	
AUREA PISTACCHIO - Domori	qb	

LEMON, YUZU AND CARAMEL GEL

yuzu puree - LEMON-YUZU RAVIFRUIT	200g	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.
GLUCOSIO	240g	
grated lemon zest	4g	

PISTACHIO CREMINO

BIANCOLATTE 35%	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	
JOYPASTE PESTO DI PISTACCHIO	100g	
JOYPASTE PISTACCHIO GRAN RISERVA	50	
salt	3g	
TRITATO DI PISTACCHIO SGUSCIATO PRALINATO	40g	

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Extraordinary made simple.

FINAL COMPOSITION

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