

CARAMEL AND LEMON TASTING

Basic level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

LEMON FINANCIER

AVOLETTA	550g	Mix all the powdered ingredients by hand with a whisk.
VIGOR BAKING	4g	Add the egg whites and then the melted butter together with
white bread flour	50g	the mixed lemon gold fruit paste, continue mixing until you
cornstarch	50g	obtain a smooth mixture.
egg whites	370g	place in a 60cmx40cm pan with baking paper and bake at 180
Pasta Frutta Oro lemon - Cesarin	60g	degrees for about 10 minutes in a fan oven
unsalted butter 82% fat	120g	

LEMON INSERT

PROFUMI D'ITALIA LIMONCELLO DI SORRENTO	qb	put in the glass

CARAMEL ORO NAMELAKA

full-fat milk (3,5% fat)	250g	heat milk, glucose, neutral lilly
GLUCOSIO	10g	mix with the chocolate, add the cold cream
SINFONIA CARAMEL ORO	250g	leave to crystallize in the refrigerator for a few hours
liquid cream	200g	
LILLY NEUTRO	45g	

FINAL COMPOSITION

assemble the namelaka and compose the glass by alternating the layers
decorate with DOBLA

irca GROUP Extraordinary made simple.