



CARAMEL AND LEMON TASTING

chef Basic level

lemon financier

INGREDIENTS

AVOLETTA

VIGOR BAKING

white bread flour

cornstarch

egg whites

Pasta Frutta Oro lemon - Cesarin

unsalted butter 82% fat

PREPARATION

550g Mix all the powdered ingredients by hand with a whisk.
4g Add the egg whites and then the melted butter together with the mixed
50g lemon gold fruit paste, continue mixing until you obtain a smooth mixture.
50g place in a 60cmx40cm pan with baking paper and bake at 180 degrees for
370g about 10 minutes in a fan oven
60g
120g

lemon insert

INGREDIENTS

PROFUMI D'ITALIA LIMONCELLO DI SORRENTO

PREPARATION

put in the glass

caramel oro namelaka

INGREDIENTS

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CARMEL ORO

liquid cream

LILLY NEUTRO

PREPARATION

250g heat milk, glucose, neutral lilly

10g mix with the chocolate, add the cold cream

250g leave to crystallize in the refrigerator for a few hours

200g

45g

Final composition

assemble the namelaka and compose the glass by alternating the layers

decorate with DOBLA