

CARAMEL AND LEMON TASTING

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

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**

250g 10g

60g

120g

SINFONIA CARAMEL ORO liquid cream LILLY NEUTRO

250g

200g **Preparation**

heat milk, glucose, neutral lilly mix with the chocolate, add the cold cream leave to crystallize in the refrigerator for a few hours

Final composition

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