



CARAMEL AND LEMON TASTING

👤 Basic level



RECIPE CREATED BY:

Davide Lista
Pastry Chef

LEMON FINANCIER

AVOLETTA

VIGOR BAKING

white bread flour

cornstarch

egg whites

Pasta Frutta Oro lemon - Cesarin

unsalted butter 82% fat

550g

4g

50g

50g

370g

60g

120g

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter together with the mixed lemon gold fruit paste, continue mixing until you obtain a smooth mixture. place in a 60cmx40cm pan with baking paper and bake at 180 degrees for about 10 minutes in a fan oven

LEMON INSERT

PROFUMI D'ITALIA LIMONCELLO DI
SORRENTO

qb

put in the glass

CARAMEL ORO NAMELAKA

full-fat milk (3,5% fat)

GLUCOSIO

SINFONIA CARAMEL ORO

liquid cream

LILLY NEUTRO

250g

10g

250g

200g

45g

heat milk, glucose, neutral lilly

mix with the chocolate, add the cold cream

leave to crystallize in the refrigerator for a few hours

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

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



Extraordinary
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