



LEMON AND SAFFRON PRALINE

👤 Intermediate level



RECIPE CREATED BY:

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Pastry Chef

OUTER SHIRT

BURRO DI CACAO
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RENO X FONDENTE

qb In a polycarbonate mold refrigerated at 18°C, spray the
qb orange colorant, wipe off the excess and let it pre-
qb crystallize.
qb use a mold to create the desired effect.
Spray the red cocoa butter on the edges of the praline.
Spray the entire mold with the gold cocoa butter, wipe
off the excess and let it pre-crystallize.
Temper the dark chocolate at 30-31°C. Fill a
polycarbonate mold in the shape of a hemisphere with
the tempered chocolate.
Tap the mold to remove air bubbles and turn upside
down to remove the excess chocolate.
Remove the excess and leave to crystallize.

LEMON JELLY

PROFUMI D'ITALIA LEMON

pectin
GLUCOSIO
ISOMALT

500g Mix together the pectin and isomalt.
175g In a saucepan, bring the apple puree, profumi d'italia
22.5g limone and glucose to 40°C.
400g Add the pectin and isomalt mixture.
50g Using a refractometer, check that the compote
15g reaches 73% BRIX.
Remove from the plate and add the citric acid in
solution.
Keep mixed to prevent the compote from thickening.

irca
GROUP

**Extraordinary
made simple.**

SAFFRON CREMINO

RENO X BIANCO

1000g	Temper the white wine to 28.5°C.
280g	Add the coconut oil.
1g	Add the saffron and mix.

FINAL COMPOSITION

Make a drop of lemon gel on the bottom of the shell, let it crystallize for a few minutes in a crystallizer.
Fill the praline with the saffron cream, leaving a few mm from the edge, level it and let it crystallize for a few minutes.
Close the praline with the tempered chocolate and let it crystallize.



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