



LEMON AND SAFFRON PRALINE

👤 Intermediate level

OUTER SHIRT

INGREDIENTS

BURRO DI CACAO

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RENO X FONDENTE

PREPARATION

- qb In a polycarbonate mold refrigerated at 18°C, spray the orange colorant, wipe
- qb off the excess and let it pre-crystallize.
- qb use a mold to create the desired effect.
- qb 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

INGREDIENTS

PROFUMI D'ITALIA LEMON

pectin

GLUCOSIO

ISOMALT

PREPARATION

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

SAFFRON CREMINO

INGREDIENTS

RENO X BIANCO

PREPARATION

- 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 shirt, 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.