



LEMON AND SAFFRON PRALINE

chef 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 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.