

LEMON AND SAFFRON PRALINE

Intermediate level



RECIPE CREATED BY:

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Pastry Chef

OUTER SHIRT

BURRO DI CACAO	qb	In a polycarbonate mold refrigerated at 18°C, spray the orange colorant, wipe off the excess and let it pre-crystallize. 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.
BURRO DI CACAO	qb	
BURRO DI CACAO	qb	
RENO X FONDENTE	qb	

LEMON JELLY

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

SAFFRON CREMINO

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

irca GROUP

Extraordinary made simple.

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.