



VEGAN LEMON AND HAZELNUT PRALINE

👤 Basic level

Outer shirt

INGREDIENTS

SINFONIA VEGAN M*LK DF

[BURRO DI CACAO](#)

PREPARATION

Inside a clean polycarbonate semisphere mold and at a temperature of about 16-18° degrees, give a brushstroke of tempered gold cocoa butter at 28° degrees, to cover half of the semisphere cavity. wait for the crystallization and proceed by making a shirt with tempered vegan DF chocolate.

Lemon filling

INGREDIENTS

FARCICIOCK LEMON - Cesarin

PREPARATION

Place a small quantity of Lemon Farciciock on the bottom of the crystallized semisphere.

Hazelnut cream

INGREDIENTS

SINFONIA VEGAN M*LK DF
JOYPASTE NOCCIOLA PIEMONTE

sunflower seed oil
GRANELLA DI NOCCIOLA

750g

300g

75g

75g

100g

PREPARATION

mix together the coco butter, the oil and the hazelnut paste,
add the tempered chocolate and finally the chopped hazelnuts.
mix well and dress inside the semispheres.

Final composition

leave to crystallize, warm up the surface with a heat gun,
close with a further layer of chocolate;
let it crystallize again and unmold