

VEGAN LEMON AND HAZELNUT PRALINE

Intermediate level



RECIPE CREATED BY:

Davide Lista

Pastry Chef

OUTER SHIRT

SINFONIA VEGAN M*LK DF	qb
BURRO DI CACAO	qb

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

FARCICIOCK LEMON - Cesarin	qb

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

HAZELNUT CREAM

SINFONIA VEGAN M*LK DF	750g
JOYPASTE NOCCIOLA PIEMONTE	300g
	75g
sunflower seed oil	75g
GRANELLA DI NOCCIOLA	100g

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.

irca GROUP

Extraordinary made simple.

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