



VEGAN LEMON AND HAZELNUT PRALINE

👤 Intermediate level



RECIPE CREATED BY:
Davide Lista
Pastry Chef

OUTER SHIRT

SINFONIA VEGAN M*LK DF
BURRO DI CACAO

qb
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
JOYPASTE NOCCIOLA PIEMONTE

sunflower seed oil
GRANELLA DI NOCCIOLA

750g
300g
75g
75g
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



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