

EMOTICON BON BON - LOVE

Intermediate level

CARAMEL, LEMON AND COCONUT PRALINE



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

FILLED WITH CARAMEL AND LEMON

FARCICIOCK LEMON - Cesarin	200g	- Combine the two products.
TOFFEE D'OR CARAMEL	100g	

COCONUT FILLING

SINFONIA CIOCCOLATO BIANCO	290g	- combine all the ingredients together and mix with an immersion blender.
seed oil	30g	
	60g	
JOYGELATO COCCO	40g	

FINAL COMPOSITION

- With the help of a pastry bag, insert the caramel and lemon filling into DOBLA's TRUFFLE SHELL HAPPIES ASSORTMENT.
- Finish it all with the coconut filling.
- Close with a drop of white chocolate.

irca GROUP

Extraordinary made simple.