



# EMOTICON BON BON - LOVE

👤 Intermediate level

CARAMEL, LEMON AND COCONUT PRALINE



**RECIPE CREATED BY:**  
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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.