

# **LIMONE SINGLE-PORTION**

## Raspberry jelly

#### **INGREDIENTS**

FRUTTIDOR LAMPONE LILLY NEUTRO

Warm water

### **PREPARATION**

200g Heat the water in the microwave, dissolve the LILLY NEUTRO and

25g finally add the FRUTTIDOR LAMPONE.

Strain into half-sphere molds and freeze. Once hardened, join 2 hemispheres to create a ball.

## Lemon light cream

### **INGREDIENTS**

CREMIRCA LIMONE
TOP MERINGUE
water

#### PREPARATION

100g Whisk TOP MERINGUE in water with a whisk for 6/7 minutes at

200g medium speed.

Once the meringue is ready, add the LEMON CREMIRCA and mix gently.

# **Final composition**

Create a shirt inside the lemon cup with the PRALIN DELICRISP LEMON MERINGA, once hardened dress with a pastry bag the light lemon cream and insert the raspberry gelled ball.

Overlap the other part of the lemon cup always filled with light cream and freeze.

To decorate, spray golden powder on the lemon peel.