

LIMONE SINGLE-PORTION

Intermediate level



RECIPE CREATED BY:

Antonio Losito

Pasticciere e Gelatiere

RASPBERRY JELLY

FRUTTIDOR LAMPONE	200g
LILLY NEUTRO	25g
Warm water	25g

Heat the water in the microwave, dissolve the LILLY NEUTRO and finally add the FRUTTIDOR LAMPONE.
Strain into half-sphere molds and freeze. Once hardened, join 2 hemispheres to create a ball.

LEMON LIGHT CREAM

CREMIRCA LIMONE	100g
TOP MERINGUE	200g
water	120g

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