



LIMONE SINGLE-PORTION

👤 Intermediate level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

RASPBERRY JELLY

FRUTTIDOR LAMPONE

LILLY NEUTRO

Warm water

200g

25g

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

TOP MERINGUE

water

100g

200g

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.

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Extraordinary
made simple.