



LIMONE SINGLE-PORTION

👤 Intermediate level

Raspberry jelly

INGREDIENTS

[FRUTTIDOR LAMPONE](#)

[LILLY NEUTRO](#)

Warm water

PREPARATION

200g Heat the water in the microwave, dissolve the LILLY NEUTRO and finally add the FRUTTIDOR LAMPONE.
25g
25g 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 medium speed.
200g
120g 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.