



LEMON VERRINES

🏠 Advanced level

A recipe by pastry chef **Christophe Dommenge**, ambassador of **The Signature Collection**. **Lemon Verrines** highlight the bright freshness of lemon in an elegant, balanced and vibrant spoon dessert.



RECIPE CREATED BY:

Christophe Dommenge
World Frozen Desserts Champion

HAZELNUT AND LEMON STREUSEL

Butter	125g
Hazelnut flour	125g
Brown sugar	125g
Flour	125g
Fleur de sel	1g
Lemon zest	5g
Chopped hazelnuts	125g

- Toast the hazelnuts, then coarsely chop them.
- Mix the powders with the cold butter, cut into cubes, together with the lemon zest, until a crumbly texture is obtained, then add the chopped hazelnuts.
- Add the chopped hazelnuts to the streusel.
- Crumble the streusel through a sieve and bake at 150°C (302°F) for 20 minutes.
- Baking temperature: 150–155°C (302–311°F).

LEMON CONFIT

Lemon puree 90% The Essentials - Ravifruit	500g
Pear Williams puree 90% - Ravifruit	210g
Sugar	210g
Inulin	40g
Starch	35g
Lemon zest	20g

- Weigh and mix the purées together.
- Take half of the purée weight, mix it with the gelatin, and let it hydrate for at least 30 minutes.
- Mix together sugar, starch, and inulin. In a saucepan, pour in the remaining half of the purée, incorporate the sugar, starch, and inulin mixture, then blend.
- Bring to a boil while stirring.
- Remove from heat, add the gelatinized purée mixture, and blend again.
- Use immediately or store at 4°C (39°F).
- Once the confit is cold, soften it in a stand mixer with the paddle attachment to make it easier to pipe.

LEMON CREMEUX

Lemon confit	500g
Cream 35% m.g.	250g

- Prepare the confit.
- Pour the cold liquid cream into the hot confit.
- Blend thoroughly.
- Pour immediately to create the inserts and let crystallize for several hours in the refrigerator at 4°C (39°F).

LEMON WHIPPED CREAM

Lemon confit	500g
Cream 35% m.g.	250g

- Prepare the confit and pour in the cream.
- Blend thoroughly and let rest overnight at 4°C (39°F).
- Add the 35% fat liquid cream and blend thoroughly.
- Ideally, let rest overnight at 4°C (39°F).



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made simple.

GLACAGE

Lemon confit	150g
Neutral glaze	150g
Gelatine mass	23g

- Weigh the confit, neutral glaze, and gelatin mass.
- Heat them together to about 60°C (140°F).
- Blend until a perfectly smooth glaze is obtained.
- Store in the refrigerator, covered with cling film in contact, or let cool to use immediately.
- To create a spatula or spray glaze, heat the mixture to the indicated temperature.

FINAL COMPOSITION

- Place 12 g of streusel into the glasses.
- Slightly soften the lemon confit in a stand mixer with the paddle attachment, then pipe 10 g of confit onto the streusel.
- Pipe 15 g of crèmeux over the confit. Whip the lemon cream and pipe 20 g over the crèmeux using a star nozzle.
- Heat the glaze to 37–38°C (99–100°F) and pipe about 5 g.
- Decorate with DOBLA LEMON DECORATION.