



REALISTIC LEMON

👨‍🍳 Basic level



RECIPE CREATED BY:

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Pastry Chef

FINANCIER

Avoletta
Vigor Baking
Flour
Butter
Starch
Egg White

550g
4g
50g
120g
50g
370g

Mix the dry ingredients, then add the egg white, followed by the melted butter. Bake in a 60 × 40 cm tray at 170°C for 10–15 minutes. Cut out discs matching the diameter of the individual portions.

CRUNCHY FILLING

Pralin Delicrisp Citron Meringue

qb Spread evenly over the base

INSERT

Fruttidor Agrumi Mediterranei
Water
Lilly Neutro

250g
20g
20g

Gently warm the Fruttidor, then add the remaining ingredients. Pour into the insert mould.

LEMON MOUSSE

Whipped Cream
Lilly Neutro
Water
Lemon Puree

500g
100g
50g
200g

Whip the cream, water and Lilly Neutro in a planetary mixer, then fold in the purée.



Extraordinary
made simple.

GLAZING

Yellow Cocoa butter
Colorglaze Yellow

qb Spray cocoa butter onto the frozen individual dessert, then
qb apply the coloured glaze using a spray gun to create a lemon-
 peel effect.

FINAL COMPOSITION

Pour a layer of mousse into the mould, place the Fruttidor insert in the centre, then add another layer of mousse. Finish with the financier sponge, ensuring the crunchy layer is on top.
Spray the frozen dessert with cocoa butter, then apply Yellow Colorglaze.



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