



CARAMEL AND LEMON TASTING

LEMON FINANCIER

INGREDIENTS

AVOLETTA	g 550
VIGOR BAKING	g 4
WHITE BREAD FLOUR	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
PASTA FRUTTA ORO LEMON - CESARIN	g 60
UNSALTED BUTTER 82% FAT	g 120

PREPARATION

Mix all the powdered ingredients by hand with a whisk.

Add the egg whites and then the melted butter together with the mixed lemon gold fruit paste, continue mixing until you obtain a smooth mixture.

place in a 60cmx40cm pan with baking paper and bake at 180 degrees for about 10 minutes in a fan oven

LEMON INSERT

INGREDIENTS

PROFUMI D'ITALIA LIMONCELLO DI SORRENTO	To Taste
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PREPARATION

put in the glass

INGREDIENTS

FULL-FAT MILK (3,5% FAT)

GLUCOSIO

SINFONIA CIOCCOLATO CARAMEL ORO

LIQUID CREAM

LILLY NEUTRO

PREPARATION

g 250

heat milk, glucose, neutral lilly

g 10

mix with the chocolate, add the cold cream

g 250

leave to crystallize in the refrigerator for a few hours

g 200

g 45

FINAL COMPOSITION

assemble the namelaka and compose the glass by alternating the layers

decorate with DOBLA



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF