



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 |
|---|----------|

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