



LIMONE SINGLE-PORZION

RASPBERRY JELLY

INGREDIENTS

FRUTTIDOR LAMPONE

g 200

LILLY NEUTRO

g 25

WARM WATER

g 25

PREPARATION

Heat the water in the microwave, dissolve the LILLY NEUTRO and finally add the FRUTTIDOR LAMPONE.

Strain into half-sphere molds and freeze. Once hardened, join 2 hemispheres to create a ball.

LEMON LIGHT CREAM

INGREDIENTS

CREMIRCA LIMONE

g 100

TOP MERINGUE

g 200

WATER

g 120

PREPARATION

Whisk TOP MERINGUE in water with a whisk for 6/7 minutes at medium speed.

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.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER