



## CARAMEL AND LEMON TASTING

### LEMON FINANCIER

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#### 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

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#### INGREDIENTS

PROFUMI D'ITALIA LIMONCELLO DI SORRENTO	To Taste
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#### PREPARATION

put in the glass

## CARAMEL ORO NAMELAKA

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)

GLUCOSIO

SINFONIA 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