



EMOTICON BON BON - LOVE

CARAMEL, LEMON AND COCONUT PRALINE

DIFFICULTY LEVEL



FILLED WITH CARAMEL AND LEMON

INGREDIENTS

FARCIOCK LEMON - CESARIN

g 200

TOFFEE D'OR CARAMEL

g 100

PREPARATION

- Combine the two products.

COCONUT FILLING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

g 290

SEED OIL

g 30

g 60

JOYGELATO COCCO

g 40

PREPARATION

- combine all the ingredients together and mix with an immersion blender.

FINAL COMPOSITION

- With the help of a pastry bag, insert the caramel and lemon filling into DOBLA's TRUFFLE SHELL HAPPIES ASSORTMENT.
- Finish it all with the coconut filling.
- Close with a drop of white chocolate.



RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF