



## HAZELNUT AND LEMON RING

### LEMON AND HAZELNUT SINGLE-SERVING DESSERT

DIFFICULTY LEVEL



#### BISQUIT

##### INGREDIENTS

IRCA GENOISE

g 400

EGGS

g 400

##### PREPARATION

Mix all the ingredients in a planetary mixer for 15 minutes.

Spread the mixture over a 40x60cm baking tray with parchment paper and bake at 200°C for 6-8 minutes

#### LEMON CREAM

##### INGREDIENTS

WATER

g 500

LIQUID CREAM 35% FAT

g 100

TOP CREAM

g 200

CREMIRCA LIMONE

g 800

##### PREPARATION

Mix water, cream and TOP CREAM.

Let the mixture rest for 3 minutes, then add CREMIRCA LIMONE mixing well with a whisk

#### HAZELNUT MOUSSE

##### INGREDIENTS

EGG YOLK

g 320

EGGS

g 210

CASTER SUGAR

g 320

WATER - (1)

g 90

##### PREPARATION

Combine sugar and water (1) and bring it to 121°C. Meanwhile mix in a planetary mixer with whisk the yolks and the whole eggs.

Mix the two mixture obtaining a pâte à bombe.

When it's still warm add the LILLY NEUTRO previously hydrated with the water (2).

Semi- whip the cream.

LILLY NEUTRO  
WATER - (2)  
SINFONIA NOCCIOLATO BIANCO  
JOYPASTE NOCCIOLA PIEMONTE  
LIQUID CREAM 35% FAT - SEMI-WHIPPED

g 275  
g 275  
g 445  
g 225  
g 1065

Melt SINFONIA NOCCIOLATO BIANCO with JOYPASTE NOCCIOLA PIEMONTE then add 1/2 of half-whipped cream and mix.  
Add the pâte à bombe and then the remaining semi-whipped cream mixing gently.

## LEMON GLAZE

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### INGREDIENTS

CREMIRCA LIMONE  
MIRROR NEUTRAL

g 200  
g 50

### PREPARATION

Mix all the ingredients together.

### FINAL COMPOSITION

Place a disc of bisquit on the bottom of the DOBLA RINGS FINE STRIPE WHITE/DARK.  
Half-fill it with lemon cream.  
Fill the second half of the ring with halzelnut mousse.  
Place the single portion in the freezer.  
Cover the surface of the single-portion with lemon glaze, decorate with DOBLA MERENGUE and a lemon wedge.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF