



## LEMON AND SAFFRON PRALINE

### OUTER SHIRT

#### INGREDIENTS

BURRO DI CACAO - ORANGE COLORED, TEMPERED AT 28°C

BURRO DI CACAO - GOLD COLORED, TEMPERED AT 28°C

BURRO DI CACAO - RED COLORED, TEMPERED AT 28°C

RENO X FONDENTE

#### PREPARATION

To Taste In a polycarbonate mold refrigerated at 18°C, spray the orange colorant, wipe off the excess and let it pre-crystallize.

To Taste use a mold to create the desired effect.

To Taste Spray the red cocoa butter on the edges of the praline.

Spray the entire mold with the gold cocoa butter, wipe off the excess and let it pre-crystallize.

Temper the dark chocolate at 30-31°C. Fill a polycarbonate mold in the shape of a hemisphere with the tempered chocolate.

Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate.

Remove the excess and leave to crystallize.

### LEMON JELLY

#### INGREDIENTS

PROFUMI D'ITALIA LEMON

- RAVIFRUIT

PECTIN

GLUCOSIO

ISOMALT

#### PREPARATION

g 500 Mix together the pectin and isomalt.

g 175 In a saucepan, bring the apple puree, profumi d'italia limone and glucose to 40°C.

g 22.5 Add the pectin and isomalt mixture.

g 400 Using a refractometer, check that the compote reaches 73% BRIX.

g 50 Remove from the plate and add the citric acid in solution.

g 15 Keep mixed to prevent the compote from thickening.

### INGREDIENTS

RENO X BIANCO

g 1000

g 280

g 1

### PREPARATION

Temper the white wine to 28.5°C.

Add the coconut oil.

Add the saffron and mix.

### FINAL COMPOSITION

Make a drop of lemon gel on the bottom of the shirt, let it crystallize for a few minutes in a crystallizer.

Fill the praline with the saffron cream, leaving a few mm from the edge, level it and let it crystallize for a few minutes.

Close the praline with the tempered chocolate and let it crystallize.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF