



## 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.
- To Taste Spray the entire mold with the gold cocoa butter, wipe off the excess and let it pre-crystallize.
- To Taste Temper the dark chocolate at 30-31°C. Fill a polycarbonate mold in the shape of a hemisphere with the tempered chocolate.
- To Taste Tap the mold to remove air bubbles and turn upside down to remove the excess chocolate.
- To Taste 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