



VEGAN LEMON AND HAZELNUT PRALINE

OUTER SHIRT

INGREDIENTS

SINFONIA VEGAN M*LK DF

To Taste

BURRO DI CACAO

To Taste

PREPARATION

Inside a clean polycarbonate hemisphere mold and at a temperature of about 16-18° degrees, give a brushstroke of tempered gold cocoa butter at 28° degrees, to cover half of the hemisphere cavity, wait for the crystallization and proceed by making a shirt with tempered vegan DF chocolate.

LEMON FILLING

INGREDIENTS

FARCICIOCK LEMON - CESARIN

To Taste

PREPARATION

Place a small quantity of Lemon Farcicock on the bottom of the crystallized hemisphere.

HAZELNUT CREAM

INGREDIENTS

SINFONIA VEGAN M*LK DF

g 750

JOYPASTE NOCCIOLA PIEMONTE

g 300

- COCONUT FAT

g 75

SUNFLOWER SEED OIL

g 75

GRANELLA DI NOCCIOLA - TOASTED

g 100

PREPARATION

mix together the coco butter, the oil and the hazelnut paste, add the tempered chocolate and finally the chopped hazelnuts. mix well and dress inside the hemispheres.

FINAL COMPOSITION

leave to crystallize, warm up the surface with a heat gun,
close with a further layer of chocolate;
let it crystallize again and unmold



RECIPE CREATED FOR YOU BY DAVIDE LISTA

PASTRY CHEF