



MINI LEMONS - ALEX FAYS & THEO BRIERY

👨‍🍳 Basic level

Hazelnut dacquoise · Lemon cream insert · Lemon & vanilla marmalade

by **Alex Fays & Theo Briery**

Representing Amalfi Coast

HAZELNUT DACQUOISE

Ground hazelnuts
Ground almonds
Powdered sugar
Egg whites
Whole eggs
Granulated sugar

250g
250g
500g
400g
100g
120g

1. Toast the ground nuts and allow to cool. Sift the powdered sugar and combine with the nuts.
2. Whip the egg whites with the granulated sugar. Gently fold in the beaten whole eggs, followed by the dry ingredients.
3. Spread evenly. Bake at approximately 180 °C, adjusting the time to the thickness. Cool, then cut to size.

LEMON CREAM INSERT

Lemon puree Ravifruit
Whole eggs
Granulated sugar
Reno X white 28%
Cocoa butter
Dry gelatin

209.2g
245.1g
58.8g
176.5g
7.8g
2.6g

1. Hydrate the gelatin according to its format. Mix the Ravifruit lemon puree, sugar and eggs.
2. Cook over low heat, stirring, until thickened and the first bubbles appear, as specified in the source sheet. Remove from the heat and add the hydrated gelatin.
3. Pour gradually over the Reno X white 28% and cocoa butter. Emulsify, blend and pour into insert molds. Chill rapidly and freeze.

LEMON & VANILLA MARMALADE

Lemon puree Ravifruit
Sugar
Lemon zest strips
Vanilla

327.3g
163.6g
109.1g
40g

1. Wash the lemons and remove the zest with a vegetable peeler.
2. Blanch the zest three times, changing the water each time, then drain.
3. Cook the zest with the Ravifruit lemon puree, sugar and vanilla over low heat. Blend until smooth and cool.

LEMON MOUSSE

Lemon puree Ravifruit
Sugar
Whole eggs
Butter
Gelatin
Whipped cream

375.4g
302.8g
243.1g
375.4g
110.1g
593.1g

1. Mix the Ravifruit lemon puree, sugar and eggs. Cook while stirring until thickened, then remove from the heat.
2. Add the prepared gelatin, followed by the butter. Blend to emulsify.
3. Allow to cool until lukewarm while keeping the base fluid. Gently fold in the whipped cream and use immediately.

YELLOW CHOCOLATE COATING

Reno X White 28%
Cocoa butter
Fat-soluble yellow food coloring

3,000g
1,250g
30g

1. Melt the Reno X white 28% and cocoa butter, then combine.
2. Add the fat-soluble yellow food coloring. Blend without incorporating air and strain if needed.
3. Use at a temperature suitable for Reno X white 28%, then dip the frozen pieces. Drain and allow the coating to set.



Extraordinary
made simple.