



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

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