



LEMON, YUZU AND CARAMEL BON BON

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - COLORED GREEN, TEMPERED AT 28°C
BURRO DI CACAO - COLORED YELLOW, TEMPERED AT 28°C
SINFONIA PISTACCHIO

PREPARATION

To Taste In a lemon-shaped polycarbonate mold chilled at 18°C,
To Taste Spray the 2 ends of the mold with the green cocoa butter, using a compressor and an airbrush, then
To Taste let it crystallize.
Spray the entire mold with the yellow cocoa butter, clean the excess and let it crystallize.
Lastly, the mold with the white cocoa butter, clean the excess and let it crystallise.
Once crystallized, create a chocolate shell using Sinfonia Pistachio, clean the excess chocolate and let it crystallize.

LEMON, YUZU AND CARAMEL GEL

INGREDIENTS

YUZU PUREE - LEMON-YUZU RAVIFRUIT
GLUCOSIO
GRATED LEMON ZEST

PREPARATION

g 200 Bring the puree and glucose to 75°Brix in a small saucepan.
g 240 Once the Brix level has been reached, add the lemon zest and leave to cool overnight.
g 4 Mix 100g of gel with 100g of toffedor salty caramel.

PISTACHIO CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 300
SEED OIL	g 50
JOYPASTE PESTO DI PISTACCHIO	g 100
JOYPASTE PISTACCHIO GRAN RISERVA	50
SALT	g 3
TRITATO DI PISTACCHIO SGUSCIATO PRALINATO	g 40

PREPARATION

Temper the chocolate at 28.5°C, add the oil, the Joypaste Pistachio Pesto, Joypaste Pistachio gran reserve and finally the salt and the caramelised pistachio grains.

FINAL COMPOSITION

Then proceed with the filling by creating a layer with lemon, Yuzu and caramel and one with pistachio cream.

Close with Sinfonia Pistachio.



RECIPE CREATED FOR YOU BY OMAR IBRIK

PASTRY CHEF