



EMOTICON BON BON - LOVE

CARAMEL, LEMON AND COCONUT PRALINE

DIFFICULTY LEVEL   

FILLED WITH CARAMEL AND LEMON

INGREDIENTS

FARCICIOCK LEMON - CESARIN	g 200
TOFFEE D'OR CARAMEL	g 100

PREPARATION

- Combine the two products.

COCONUT FILLING

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%	g 290
SEED OIL	g 30
	g 60
JOYGELATO COCCO	g 40

PREPARATION

- combine all the ingredients together and mix with an immersion blender.

FINAL COMPOSITION

- With the help of a pastry bag, insert the caramel and lemon filling into DOBLA's TRUFFLE SHELL HAPPIES ASSORTMENT.
- Finish it all with the coconut filling.
- Close with a drop of white chocolate.

RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF

