



## VEGAN LEMON AND HAZELNUT PRALINE

### OUTER SHIRT

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#### INGREDIENTS

SINFONIA VEGAN M\*LK DF

To Taste

BURRO DI CACAO

To Taste

#### PREPARATION

Inside a clean polycarbonate semisphere 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 semisphere cavity. wait for the crystallization and proceed by making a shirt with tempered vegan DF chocolate.

### LEMON FILLING

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#### INGREDIENTS

FARCIOCK LEMON - CESARIN

To Taste

#### PREPARATION

Place a small quantity of Lemon Farciock on the bottom of the crystallized semisphere.

### HAZELNUT CREAM

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#### 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 semispheres.

## 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