



## 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

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