



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).

LILLY NEUTRO
WATER - (2)
SINFONIA NOCCIOLATO BIANCO
JOYPASTE NOCCIOLA PIEMONTE
LIQUID CREAM 35% FAT - SEMI-WHIPPED

g 275 Semi- whip the cream.
g 275 Melt SINFONIA NOCCIOLATO BIANCO with JOYPASTE NOCCIOLA PIEMONTE then add 1/2
g 445 of half-whipped cream and mix.
g 225 Add the pâte à bombe and then the remaining semi-whipped cream mixing gently.
g 1065

LEMON GLAZE

INGREDIENTS

CREMIRCA LIMONE g 200
MIRROR NEUTRAL 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 **ORIOLE PORTABELLA**

PASTRY CHEF