

Step 1

INGREDIENTS

ALMOND FLOUR	g 200
CASTER SUGAR	g 100
ZUCCHERO INVERTITO	g 60
EGGS	g 450
ALL-PURPOSE FLOUR	g 30
LIME ZEST	2
UNSALTED BUTTER 82% FAT	g 50

Step 2

INGREDIENTS

FRUTTIDOR PESCA	g 200
DEXTROSE	g 20

Step 3

INGREDIENTS

LIQUID CREAM 35% FAT	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 30
TENDER DESSERT	g 150

Step 4

INGREDIENTS

WATER	g 250
CASTER SUGAR	g 250
GRATED LIME ZEST	1
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10

Step 5

INGREDIENTS

TOP MERINGUE	g 335
WATER	g 235



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF