Tinto de Verano

RECIPE BY JEROEN GOOSSENS

Tinto de Verano

RECIPE STEP BY STEP

Assembly

METHOD

This recipe consists of 6 components:

1. Leaf of white chocolate Veliche Obsession 30% + green cocoa butter
2. Stalk of white chocolate Veliche Obsession 30% colored green
3. Lemon Cremeux (Recipe A)
4. Lemon Granite (Recipe B)
5. Almond lemon parfait (Recipe C)
6. Almond biscuit (Recipe D)

- Prepare Recipe A and fill lemon molds with this and pour again so that a thin layer is in the mold. Then freeze.
- Prepare Recipe B and fill with it 10 × 7=70 wedge-shaped molds. Then freeze at -35 °C.
- Prepare Recipe C and use it to fill the lemon molds and at the same time press in the granite wedges. Then freeze at -35°C.
- Prepare Recipe D and spread to +-8mm and bake at 200 °C +-8min. Cut out in oval of 7cm diameter.
- Tremble the sponge cake with 10% limoncello and place on plates slightly apart.
- Loosen the lemon desserts and place on the sponge cake and decorate with airbrush and the chocolate decorations as in the picture.

1

Recipe A – Lemon Cremeux

INGREDIENTS

- 170gr lemon juice
- 100gr sugar
- 150gr egg
- 75gr egg yolk
- 3gr gelatin
- 15gr water
- 100gr butter
- 10gr Euphoria Caramel chocolate, Veliche
- 2gr lemon yellow food coloring
- 4gr citric acid

METHOD

- Heat the lemon juice and half the sugar
- Soak the gelatin in the water
- Beat the egg, egg yolk, and remaining sugar until smooth
- Mix the juice and egg mass and heat until cooked (+-83 °C)
- Briefly mix remainder with hand blender until smooth

2

Recipe B - Granite Lemon

INGREDIENTS

- 400gr lemon juice
- 200gr clear orange juice
- 100gr glicerin

METHOD

Mix everything and check at +-19°C Brix

3

Recipe C - Almond-limoncello parfait

INGREDIENTS

- 100gr sugar + 50gr water
- 90gr pasteurized egg yolk
- 30gr almond pâté
- 450gr whipped cream
- 4gr lemon zest
- 40gr limoncello

METHOD

- Boil the sugar with water to 120°C pour it in with the yolk and whisk until the mixture has turned cold. Put it on ice.
- Mix in the almond pâté, lemon zest, and limoncello.
- Finally, mount the cream through it.

4

Recipe D – Almond biscuit

INGREDIENTS

- 135g egg
- 20g sugar
- 90g almond powder
- 90g sugar
- 20gr butter
- 80gr eggwhite
- 35gr flour
- 1gr salt
- 4gr orange zest

METHOD

- Mix egg, 20gr sugar and almond powder until smooth.
- Beat egg whites with 90g sugar
- Melt butter until beurre noisette (light brown)
- Add egg mass with foam mass, butter and dry substances together with spatula until batter (see further construction instructions)