

Lemon Meringue

Delivery and Take-away service is booming. Dobra presents inspiration for conveniently adding exciting desserts for Delivery and Take-away using Dobra's Fillable range. This inspiration can also be used for plated desserts.



Recipe

Meringue

rams of egg white	200 g
rams of sugar	200 g
rams of powder sugar	200 g

Totaal

Meringue

Lemon cream

rams of milk	90 g
rams of sugar	18 g
rams of cream powder	9 g
22.rams of egg yolk	5 g
rams of butter	9 g
rams of lemon concentrate	2 g

Totaal

Lemon cream

Biscuit

rams of mascarpone	100 g
rams of egg	100 g
rams of sugar	45 g
rams milk	5 g
rams of flour	30 g
ram of baking powder	1 g
rams of butter	30 g

Totaal

Biscuit

Bavarois white chocolate

1.rams of gelatin powder	3 g
rams of water	6 g
rams of cream	30 g
rams of milk	30 g
rams of egg yolk	12 g
rams of sugar	6 g
rams of white chocolate	47 g
rams of cream	90 g

Totaal

Bavarois white chocolate

Assembly, layout and finishing

Enjoy this exciting recipe.

Featured Product(s)



**Teardrop
dark/white**



**Forest
shavings mini
dark 1 kg**