

# Lemon by Vincent Durant



## Toofruit® Lemon

N° 1503

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### 1. Flocking

White chocolate: 200 g  
Cocoa butter: 200 g

Natural yellow food coloring: 5 g

Melt the cocoa butter.

Incorporate the natural yellow colorant and stir until homogeneous.

Cool, then apply the coating to the candy molds by spraying.

Pour white chocolate into the molds to finish.

### 2. Lemon ganache

Lemon juice: 180 g  
Toofruit® Lemon: 18 g  
Sunflower lecithin: 2 g  
Glucose syrup DE60: 94 g

Honey: 30 g  
Butter: 74 g  
White chocolate 33%: 308 g  
Milk chocolate 40%: 168 g

Heat the lemon juice, Toofruit® Lemon, lecithin, glucose, honey, and butter to 35°C.

Add the mixture to the melted couvertures at 40°C and homogenize using a blender.

Cool to the desired temperature before depositing into chocolate shells.

Once crystallized, close the shells.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

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SOURDOUGH SINCE 1984