



Recipes

Vanilla Cone

150 g fresh milk
 110 g cake flour
 60 g sugar
 40 g almond powder
 14 g cocoa butter
 pinch of salt
 pinch of soda powder
 drop of vanilla essence

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm.

Lemon Cream

60 g whole eggs
 70 g sugar
 60 g fresh lemon juice
 zest of 1 fresh lemon
 105 g soft butter

Mix the eggs, sugar, lemon juice and lemon zest together by hand. Warm the mixture in a bain-marie until 80°C. Strain and add the soft butter, blend to a perfectly smooth texture. Pour onto a flat tray, cover and cool quickly in a refrigerator.

Italian Meringue

250 g sugar
 50 g water
 125 g egg white

Boil the sugar and water to soft ball stage at 109°C. Whip the egg whites. Pour the boiled sugar on top of the egg whites and keep mixing until cold.

Decoration

Poured sugar and dried lemon slices.

