



CHOCOLATE SWEETS



ÉTABLISSEMENT ASC - 445 avenue de la Rasclave - 13821 LA PENNE SUR HUVEAUNE

Téléphone : 04 86 33 21 77 - Email : contact@pellorce.com

Société par Action Simplifiée au Capital de 575.000 €
RCS MARSEILLE 83 4129 561 - SIRET 834 129 5610 0017

www.pellorceetjullien.com



LEMON / ORANGE MARSHMALLOWS

- 64 g gelatine
- 700 g caster sugar
- 150 g glucose
- 300 g water
- 260 g egg white
- 50 g sugar
- 100 g lemon paste / candied orange paste

Melt the gelatine beforehand, make the syrup (sugar, glucose, water) and bake at 132°C, then pour over the stiffly beaten egg whites, pour over the melted gelatine, leave to rise with the mixer, then fold in the candied lemon paste or candied orange paste, mix well and pour into a frame. Coat in milk or black.

LEMON / CANDIED ORANGE ALMOND PASTE

- 1.5 kg almond paste 70%
- 500 g almond paste 50%
- 400 g lemon paste / candied orange paste

Put lemon paste or candied orange paste in a mixer, add the two almond pastes (at room temperature) as you go along. When the mixture is homogenous, roll out into a frame, leave to dry and detail. Coat in milk or black.

LEMON / CANDIED ORANGE PRALINE

- 200 g cream butter
- 1 kg hazelnut praliné
- 200 g lemon paste / candied orange paste
- 450 g 33% milk couverture

Incorporate the butter into the praline, add the lemon paste / candied orange paste, pour in the tempered milk couverture, mix well and pour quickly. Cut and coat in milk or black.

LEMON / CANDIED ORANGE GANACHE

- 1 l liquid cream
- 200 g lemon paste / candied orange paste
- 600 g 66% milk couverture or 64% black couverture

Boil the cream, add the lemon paste / candied orange paste and strain over the chocolate. Whip up the ganache, pour over the chocolate, then coat in dark or milk chocolate.



LEMON PASTE 4/4 = 1 KG
CARTON OF 12
REF: 1436



ORANGE PASTE 4/4 = 1 KG
CARTON OF 12
REF: 1435