

The Lemon



Serves :

8-10



Prep :

3h



Rest :

Freezer : 10h

Fridge : 12h



Cook :

Temperature : -

Time : -

Special equipment

- Spray gun
- Half-spherical mold Ø 3,5 cm
- Blowtorch
- Airbrush
- Spherical mold Ø 4,5 cm

List of recipes

- ✓ Poached lemons
- ✓ Inserts
- ✓ Yuzu ganache
- ✓ Lemon shape
- ✓ Lemon peel



Steps

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🌀 **Making the poached lemons**

Refrigerate at least 2 hours

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🌀 **Making the inserts**

Freeze at least 2x2 hours

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🌀 **Making the yuzu ganache**

Refrigerate at least 8 hours

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🌀 **Making the lemon**

Freeze at least 8 hours

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🌀 **Making the lemon peel**

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Poached lemons

Be careful, this operation takes a while...2 to 3 hours!

Ingredients

- ☑ 1 kg / 2,2 lbs ~ Superfine sugar
- ☑ 800 g / 1lbs 12oz ~ Lemons
- ☑ 1 L ~ Water

- Remove the stems of the citrus fruits, cut them into 8 pieces, then remove the inside while leaving only 3 mm of flesh. Try to get 500 g of lemons!
- Blanch them 3 times in a large pot of boiling water - starting with cold water - draining them each time. The water should boil for at least 30 seconds each time, and they should be rinsed in cold water each time.
- I strongly advise you to taste a lemon peel at this stage to make sure it is no longer bitter (otherwise it could spoil the taste of the final dessert).
- Put water and half of the sugar in a saucepan and bring to a boil. (103°C/217°F)
- Dip the fruits into this syrup and let simmer covered, being careful not to exceed 70°C/158°F.
- Add the remaining sugar in several times to the syrup to concentrate it, while reheating it to 70°C/158°F.
- When the fruits are tender, drain them.
- Pour the cooking syrup back in the pan and heat it up to 103°C/217°F, then cool at room temperature.
- Return the citrus fruits back into the syrup and reserve until ready to use.



Ingredients

- ✓ 180 g ~ Lemon juice
- ✓ 120 g ~ Water
- ✓ 30 g ~ Superfine sugar
- ✓ 5 g ~ Agar-agar
- ✓ 15 g ~ Fresh mint
- ✓ 55 g ~ Finger lime
- ✓ 170 g ~ Poached lemons
- ✓ 40 g ~ Lemon segments

The marmalade inserts

- On the same day, heat the water (120g) with the lemon juice (180g), then add the sugar (30g) mixed with the agar-agar (5g).
- Boil for 2 minutes, then transfer to a container in a thin layer and refrigerate until the preparation cools down.
- Blend it with an immersion blender without incorporating air. It should be very fluid.
- Add the chopped mint (15g), the finger lime (55g), the finely chopped poached lemons (170g), and the lemon segments (40g).
- Transfer half of this preparation into the hemispherical molds of 3.5cm in diameter and freeze for 2 hours.
- Then, shape spheres by combining the frozen part with the remaining part. (by placing the frozen part on the new hemispheres)
- Place in the freezer until ready to use..



Ingredients

- ✓ 3 g ~ Gelatin (200 blooms)
- ✓ 18 g ~ Water
- ✓ 140 g ~ White chocolate
- ✓ 120 g ~ Yuzu juice
- ✓ 530 g ~ Whipping cream (30% fat)

The Yuzu whipped ganache

- Soak the gelatin (3 g) in cold water (18 g) for 20 min.
- Melt the white chocolate (140 g) in the microwave in 30-sec intervals.
- Boil half of the cream (265 g), then add the gelatin.
- Pour gradually over the melted chocolate while emulsifying (in 3-4 times).
- Add the other half of the cold cream (265 g), then the Yuzu juice (120 g).
- Blend with an immersion blender.
- Transfer to an airtight container, cover with plastic wrap, and let rest for 12 hours in the fridge.



Shaping the lemon

- Whip $\frac{3}{4}$ of the cold yuzu ganache (if you don't have lemon-shaped molds), then fill a 4.5 cm diameter mold with it.
Place an insert in the center, then freeze for 1 hour before sculpting it into the shape of a lemon.
- Use the remaining $\frac{1}{4}$ of the ganache to continue shaping the lemons.
- Return to the freezer until ready to use.



Ingredients

- ☑ 250 g ~ White chocolate
- ☑ 250 g ~ Cocoa butter
- ☑ 4 g ~ Fat-soluble yellow food coloring
- ☑ 100 g ~ Neutral glaze
- ☑ 10 g ~ Kirsch (or Grand Marnier)
- ☑ 3 g ~ Iridescent gold food coloring

Peeling and Finishing the Lemon

- Melt the baking chocolate and cocoa butter (either in a double boiler or in the microwave in 40-second intervals). Be careful not to exceed 45°C/113°F.
- Blend with a hand blender while adding fat-soluble yellow coloring.
- Using a wooden pick, dip the lemons in the yellow coating when it is between 25 (77) and 27°C (80°F) (for 3-4 seconds).
- Wait for the chocolate shell to harden (becoming matte) before handling them.
- Place a dollop of coating on your support to serve as a base (see tips!).
- Once all the lemons are made, reheat the coating to 40°C/104°F (in the microwave in 10-second intervals).
- Use a spray gun to velvet them with the same coating (at 40°C/104°F), taking care to make a few smooth spots to give an irregular effect.
- Then, apply a neutral glaze with the spray gun. The glaze should be around 50°C/122°F.
- Mix the kirsch and gold powder.
- Pour this mixture into the airbrush reservoir and gild the lemons with this preparation. This is really the part that gives the lemon peel its full effect and brings that much realism.
- Add a lemon leaf to each assembly, using a heated knife tip.



Tips

❖ **The poached lemons: (video reference = 00:26)**

They can be prepared a long time ahead, as the lemons are candied! They should be stored in a sterilized container and will keep for several months in the fridge.



❖ **Support for the lemons: (video reference = 19:38)**

Using a small spoon and the chocolate prepared for the lemon coating, create a support so that the lemon won't roll, then fill the hole made by the skewer.

Be careful not to place this coating directly on your surface, but use a guitar sheet or parchment paper as an intermediary.

Otherwise, you may end up sticking your lemons to your support!

