



COCOA BEANS

chef Intermediate level

Apple jelly

INGREDIENTS

FRUTTIDOR MELA 70%

LILLY NEUTRO

lukewarm water

PREPARATION

200g Heat the water in the microwave, dissolve the LILLY NEUTRO with a whisk
30g and finish with FRUTTIDOR MELA. Pour into the DOBLA cup.
30g

White chocolate e yogurt namelaka

INGREDIENTS

full-fat milk (3,5% fat)

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

low-fat yogurt - intero

liquid cream 35% fat

glucose

PREPARATION

150g Bring the milk to the boil with the glucose, dissolve the neutral lilly in the hot
50g liquid, add the white chocolate in 2 times and with an immersion mixer
350g begin to emulsify, then add the cold liquid cream and finally the yogurt.
150g Cover with contact film and leave to rest in the fridge overnight.
300g The following morning, mount in a planetary mixer with a whisk.
10g

Final composition

In the cup DOBLA COCOA BEANS with the apple jelly already inside, insert a thick layer of DULCAMARA and finish with the namelaka with yogurt with a pastry bag with a st.Honorè nozzle.

To decorate.