

# **COCOA BEANS**

## 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)

<u>LILLY NEUTRO</u>

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 yougurt.

150g Cover with contact film and leave to rest in the fridge overnight.

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.