

COCOA BEANS

Intermediate level



RECIPE CREATED BY:

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Pasticciere e Gelatiere

APPLE JELLY

FRUTTIDOR MELA 70%	200g
LILLY NEUTRO	30g
lukewarm water	30g

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

WHITE CHOCOLATE E YOGURT NAMELAKA

full-fat milk (3,5% fat)	150g
LILLY NEUTRO	50g
SINFONIA CIOCCOLATO BIANCO 33%	350g
low-fat yogurt - intero	150g
liquid cream 35% fat	300g
glucose	10g

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

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.

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Extraordinary made simple.