



COCOA BEANS

👤 Intermediate level



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

APPLE JELLY

FRUTTIDOR MELA 70%

LILLY NEUTRO

lukewarm water

200g

30g

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)

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO 33%

low-fat yogurt - intero

liquid cream 35% fat

glucose

150g

50g

350g

150g

300g

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 yogurt.

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.