

YOGURT IGLOO

Advanced level

WinterWonderland 2021 - Special Recipe

JELLIED MANGO AND LIME

FRUTTIDOR MANGO	200g
water	40g
LILLY NEUTRO	40g
grated lemon zest	1g

Mix warm water and LILLY NEUTRO; combine the FRUTTIDOR and the grated lime zest, then mix.
Fill the moulds for the 1/2 ball insert, diameter of 4cm.
Place in blast chiller for complete freezing.

YOGURT MOUSSE

LILLY NEUTRO	30g
liquid cream 35% fat	250g
water	30g
greek yogurt	50g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	1g

Mix warm water, LILLY NEUTRAL; add yogurt, then whipped cream, mixing gently.
Fill the Igloos DOBLA (still in their container) up to 1/2 of the height and insert the frozen gelified; close by shaving with the mousse and a thin layer of rollé.
Refrigerate (can also be stored in the freezer).

COCONUT MARSHMALLOW

TOP MERINGUE	165g
water	80g
LILLY NEUTRO	20g
water	20g
Grated coconut / coconut flour	qb

Mount TOP MERINGUE and water (1) in a stand mixer with a whisk for 5-6 minutes at high speed until a stable meringue is obtained.
Hydrate the water (2) with LILLY NEUTRO, mixing well with the whisk.
Add a small part of meringue to the mixture, mix well and then add it to the remaining meringue and mix again.
Roll out some coconut Rapè on a baking tray with baking paper, then dress the marshmallow with a pastry bag with smooth nozzle, forming rounded bases where igloos can fit (3 or 4 portions).
Sprinkle with other grated coconut.
Leave to rest for at least 2-3 hours.

irca GROUP
Extraordinary made simple.

FINAL COMPOSITION

Fill the Dobla Igloo Coupole (still in their container) with the yogurt mousse up to half of the height, then insert the frozen jelly.
Close by shaving the mousse and a thin layer of roll.
Place in the refrigerator (it can also be stored in the freezer).
Place the filled Igloos on the Marshmallow.
Decorate with the Dobla Snowflake and Merry Christmas Seal.