



# YOGURT IGLOO

👤 Advanced level

WinterWonderland 2021 - Special Recipe

## JELLIED MANGO AND LIME

FRUTTIDOR MANGO  
water  
LILLY NEUTRO  
grated lemon zest

200g  
40g  
40g  
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  
liquid cream 35% fat  
water  
greek yogurt  
JOYPASTE VANIGLIA  
MADAGASCAR/BOURBON

30g  
250g  
30g  
50g  
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

water

### LILLY NEUTRO

water

Grated coconut / coconut flour

165g

80g

20g

20g

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.

## FINAL COMPOSITION

Fill the Dobra 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 Dobra Snowflake and Merry Christmas Seal.



Extraordinary  
made simple.