



YOGURT IGLOO

chef Advanced level

WinterWonderland 2021 - Special Recipe

JELLED MANGO AND LIME

INGREDIENTS

FRUTTIDOR MANGO
water
LILLY NEUTRO
grated lemon zest

PREPARATION

200g Mix warm water and LILLY NEUTRO; combine the FRUTTIDOR and the
40g grated lime zest, then mix.
40g Fill the moulds for the 1/2 ball insert, diameter of 4cm.
1g Place in blast chiller for complete freezing.

YOGURT MOUSSE

INGREDIENTS

LILLY NEUTRO
liquid cream 35% fat
water
greek yogurt
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

30g Mix warm water, LILLY NEUTRAL; add yogurt, then whipped cream, mixing
250g gently.
30g Fill the Igloos DOBLA (still in their container) up to 1/2 of the height and
50g insert the frozen gelified; close by shaving with the mousse and a thin layer
1g of rollé.
Refrigerate (can also be stored in the freezer).

COCONUT MARSHMALLOW

INGREDIENTS

TOP MERINGUE

water

LILLY NEUTRO

water

Grated coconut / coconut flour

PREPARATION

- 165g 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.
- 20g Hydrate the water (2) with LILLY NEUTRO, mixing well with the whisk.
- 20g 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.