



WHITE CHOCOLATE ZUCCOTTO WITH PEACH

RECIPE FOR DELICIOUS ZUCCOTTO WITH WHITE CHOCOLATE AND PEACH

DIFFICULTY LEVEL   

WHITE CHOCOLATE MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - TO WHIP	g 1000
CHOCOCREAM BIANCO - AT ROOM TEMPERATURE	g 100-120
WATER	g 200
LILLY NEUTRO	g 200

PREPARATION

Whip cream, water and LILLY NEUTRO in a planetary mixer with a whisk attachment, until soft peaks form.

Gently stir CHOCOCREAM BIANCO in until well combined.

PEACH MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT - TO WHIP	g 1000
PEACH JUICE	g 250
PEACH PURÉE	g 200
LILLY NEUTRO	g 200

PREPARATION

Slightly whip the cream in a planetary mixer with a whisk attachment.

In a separate bowl mix the peach purée, the peach juice and LILLY NEUTRO using a whisk.

Gradually combine the peach mixture to the slightly whipped cream until you get an homogeneous mousse.

COATING AND DECORATION

INGREDIENTS

MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C	To Taste
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