



## COCOA BEANS

### APPLE JELLY

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#### INGREDIENTS

FRUTTIDOR MELA 70%	g 200
LILLY NEUTRO	g 30
LUKEWARM WATER	g 30

#### PREPARATION

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

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 150
LILLY NEUTRO	g 50
SINFONIA CIOCCOLATO BIANCO	g 350
LOW-FAT YOGURT	g 150
LIQUID CREAM 35% FAT	g 300
GLUCOSE	g 10

#### PREPARATION

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 yougurt.

Cover with contact film and leave to rest in the fridge overnight.

The following morning, mount in a planetary mixer with a whisk.

### STEP 3

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#### INGREDIENTS

DULCAMARA	To Taste
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## 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.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER