



## YOGURT AND PEACH SAVARIN

### - ROLLE RECIPE:

|            |      |
|------------|------|
| BISCUIMIX  | g500 |
| WATER      | g300 |
| WHOLE EGGS | g300 |

Whip all the ingredients in a planetary mixer at high speed for 8-10 minutes. Roll out the whipped mixture uniformly onto sheets of parchment paper with 0,5 cm thickness. Then briefly bake at 220°-230°C with closed valve. After baking, let it cool for some minutes, then cover with plastic sheets to avoid drying and put into the fridge until the time of use.

### - YOGURT MOUSSE RECIPE:

|                           |         |
|---------------------------|---------|
| CREAM (35% FAT)           | g 1.000 |
| JOYDESSERT YOGURT PREMIUM | g 300   |
| WATER                     | g 300   |

Mix water with JOYDESSERT YOGURT PREMIUM; add the semi-whipped cream and gently mix until a soft consistency is obtained.

Pour the yoghurt mousse into a mono-portion silicon mould for savarin, close with a biscuit layer and put into a blast chiller. Take out of the mould, spray with velvet effect (cocoa butter and white chocolate), lay the cake onto a baked shortpastry disk (H mm 2) and fill in the centre with FRUTTIDOR PEACH. Decorate with a coloured chocolate ball.