



# 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  
CHOCOCREAM BIANCO - AT ROOM TEMPERATURE  
WATER  
LILLY NEUTRO

g 1000  
g 100-120  
g 200  
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  
PEACH JUICE  
PEACH PURÉE  
LILLY NEUTRO

g 1000  
g 250  
g 200  
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