



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.