

# Yogurt Igloo

WinterWonderland 2021 - Special Recipe

## **JELLIED MANGO AND LIME**

INGREDIENTS		PREPARATION
FRUTTIDOR MANGO	g 200	Mix warm water and LILLY NEUTRO; combine the FRUTTIDOR and the grated lime
WATER	g 40	zest, then mix.
LILLY NEUTRO	g 40	Fill the moulds for the 1/2 ball insert, diameter of 4cm.
GRATED LEMON ZEST	g 1	Place in blast chiller for complete freezing.

### **YOGURT MOUSSE**

INGREDIENTS		PREPARATION
LILLY NEUTRO	g 30	Mix warm water, LILLY NEUTRAL; add yogurt, then whipped cream, mixing gently.
LIQUID CREAM 35% FAT	g 250	Fill the Igloos DOBLA (still in their container) up to 1/2 of the height and insert the
WATER	g 30	frozen gelified; close by shaving with the mousse and a thin layer of rollé.
GREEK YOGURT	g 50	Refrigerate (can also be stored in the freezer).
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 1	

### **COCONUT MARSHMALLOW**

INGREDIENTS		PREPARATION
TOP MERINGUE	g 165	Mount TOP MERINGUE and water (1) in a stand mixer with a whisk for 5-6 minutes at



WATER	g 80	high speed until a stable meringue is obtained.
LILLY NEUTRO	g 20	Hydrate the water (2) with LILLY NEUTRO, mixing well with the whisk.
WATER	g 20	Add a small part of meringue to the mixture, mix well and then add it to the
GRATED COCONUT / COCONUT FLOUR	To Taste	remaining meringue and mix again.
		Roll out some coconut Rapè on a baking tray with baking paper, then dress the
		marshmallow with a pastry bag with smooth nozzle, forming rounded bases where
		igloos can fit (3 or 4 portions).
		Sprinkle with other grated coconut.
		Leave to rest for at least 2-3 hours.

### **FINAL COMPOSITION**

Fill the Dobla Igloo Coupole (still in their container) with the yogurt mousse up to half of the height, then insert the frozen jelly.

Close by shaving the mousse and a thin layer of roll.

Place in the refrigerator (it can also be stored in the freezer).

Place the filled Igloos on the Marshmallow.

Decorate with the Dobla Snowflake and Merry Christmas Seal.

