



# GOLD PASSION

👤 Intermediate level



**RECIPE CREATED BY:**  
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Pastry Chef

## CARAMEL CREMOUSE

Egg Yolk	100g
<a href="#">Lilly Neutro</a>	50g
Cream 35% Fat	250g
Whole Milk	250g
Sinfonia Caramel Oro	440g

1. Mix the egg yolk with Lilly Neutro, add the boiling milk and cream, mix and bring the mixture back to 80-85°C (176-185 F.) (higher temperatures would cause the egg to coagulate).
2. Add the chocolate and blend with an immersion blender.
3. Pour into the insert molds and freeze.

## PASSION FRUIT MOUSSE

Passion Fruit Ravifruit Purée	250g
Water	50g
<a href="#">Lilly Neutro</a>	120g
Liquid Cream 35% Fat	500g

1. Mix the passion fruit purée with water and Lilly Neutro, all at room temperature.
2. Whip the cream to soft peaks.
3. Gently fold everything together.