



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 | g 1000 |
| CHOCOCREAM BIANCO - AT ROOM TEMPERATURE | g 100-120 |
| WATER | g 200 |
| LILLY NEUTRO | 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 | g 1000 |
| PEACH JUICE | g 250 |
| PEACH PURÉE | g 200 |
| LILLY NEUTRO | 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

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| MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C | To Taste |
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