

Ilenia Zini

CHOCO CUBE®
CULTURE · COMPETENCE · CREATIVITY

Raspberry yogo cake



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Raspberry yoghurt cake

PREPARATIONS AND INGREDIENTS

Little jar

CHOCOYO CREMOSO

185	g	Milk
1		Vanilla pod
10	g	Glucose
2	g	Gelatine in powder
10	g	Water
280	g	Chocoyo White Chocolate with yoghurt
		Icam Professional Code 8198
10	g	Powdered yoghurt
375	g	Fat cream

RASPBERRY GELEE

250	g	Raspberry puree
45	g	Sugar
5	g	Gelatine in powder
25	g	Water

ALMOND CRUMBLE

200	g	Butter
200	g	Sugar
200	g	Biscuit flour
200	g	Almond powder
to taste		Salt

PROCEDURE AND ASSEMBLY

CHOCOYO CREMOSO

Bring the milk, vanilla and glucose to the boil. Filter and add the rehydrated glucose. Pour over the yoghurt flavoured chocolate and mix well to obtain an elastic and shiny texture. Add the cold liquid cream and mix for another few minutes. Prepare the silicon moulds, chill and store at a negative temperature.

RASPBERRY GELÉE

Heat the raspberry puree and the sugar to a temperature of between 40/50°. Remove from the heat and add the gelatine. Allow to cool and then add to the bottom of the pot. Place in the chiller at a temperature above zero and leave to set.

ALMOND CRUMBLE

Mix all the ingredients in the stand mixer with the flat beater attachment, until reaching a grainy texture. Evenly spread over a tray covered with a sheet of baking paper and bake in the oven at a temperature of 165°C for 12/15 minutes. Store far from sources of humidity.

ASSEMBLY

Prepare the pot with the raspberry gelée, leave to set, and then add the yoghurt cremoso over the top. Decorate the surface with fresh raspberries, almond crumble and buds.

PRODUCT SELECTIONS



Chocoyo White Chocolate with yoghurt Icam Professional

A new recipe that combines the deodorised cocoa butter of prime pressed production with a new ingredient, yoghurt in powder (17%). A new White Chocolate is born with the typical taste of yoghurt, fresh and sour, sweet and rounded by notes of vanilla.