

*Mascarpone cream smoothie
with orange jelly and cocoa
espuma*



*Up to 15
min.*



Normal





Zubereitung

1. Heat the natural yoghurt, GOLDSTEIG Mascarpone,, sugar, lemon zest and lemon juice up to about 40°C.
2. Add the gelatine softened up in cold water and the whipped cream to the slightly cooled down mixture.
3. Fill into containers and refrigerate for about 2 hours.

Orange jelly

1. Boil the orange juice with sugar down to half.
2. Soften the gelatine in cold water and stir it into the warm juice.
3. Add the lukewarm juice to the set cream and put it in a cold place for another 30 minutes.

Cocoa espuma

1. Put everything in a pan, boil it up quickly and let it melt.
2. Puree the mixture and put it in the whipped cream dispenser, squirt it using 2 gas cartridges.
3. Chill it.

An alternative to the whipped cream dispenser

Boil the cream up and season it with the sugar and cocoa, chill the whole thing. Whip using a hand mixer.

TIP: Carefully move the warmed up blade of a knife along the edge of the mould, so that the cream comes away from or falls out of the mould easily.

Zutaten



For 4 people:

Smoothie cream:

- 200 ml raspberry and banana smoothie
- 50 g natural yoghurt
- 50 g GOLDSTEIG Mascarpone,
- 100 g sugar
- Some lemon zest (organic lemon)
- 2 tsp lemon juice
- 4 sheets of gelatine
- 50 ml cream

Orange jelly:

- 200 ml orange juice
- 50 g sugar
- 2 sheets of gelatine

Cocoa espuma:

- 100 ml cream
- 2 tsp cocoa
- 50 g sugar
- Gas pressure whipped cream dispenser (whipped cream siphon)
- Whip using a hand mixer.

