

Viral Monoportion Mango sticky rice

INGREDIENTS

MANGO JELLY

100 g [PUREE MANGO BOIRON](#) **5 g** [PANNAMOUSSE FABBRI](#)

COCONUT MOUSSE WITH RICE

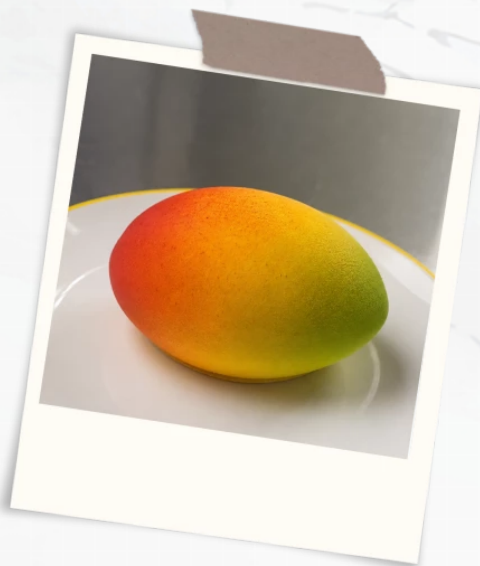
150 g [MLEKO](#) **40 g** [RYŻ](#)
100 g [ŚMIETANKA BEZ KARAGENU](#) **200 g** [BIAŁA CZEKOLADA](#)
[UHT 33% ALFAPRO](#) [CHOCCONCEPT](#)
10 g [ŻELATYNA](#) **50 g** [WATER](#)
75 g [DELIPASTA KOKOSOWA](#) **500 g** [ŚMIETANKA BEZ KARAGENU](#)
[FABBRI](#) [UHT 33% ALFAPRO](#)

CRUNCHY COATING

100 g [MASŁO KAKAOWE](#) **100 g** [BIAŁA CZEKOLADA](#)
[CHOCCONCEPT](#)

DECORATION

350 g polewy zastygającej
 Mango Macadamia Fabbri



A METHOD OF PREPARING

1

Heat the Boiron mango purée together with Pannamous to approximately 85°C. Then allow it to cool down.

2

Preparation of the coconut mousse with rice: Cook the milk and rice over low heat for approximately 30 minutes. Soak the gelatin in water. Bring the cream to a boil, then add the gelatin, white chocolate, and coconut Delipaste. Mix thoroughly until smooth. Add the hot rice and mix again. Whip 500 g of cream to $\frac{3}{4}$ volume and combine it with the prepared ganache. Fill silicone moulds with the finished mousse, pressing the previously prepared and chilled mango jelly into the center. Freeze the



desserts in a blast freezer until fully set.

3

Finishing:

After removing the individual desserts from the moulds, dip them into the crunchy coating heated to a maximum of 40°C. Place them on a wire rack. Coat them once again with the Mango Macadamia setting glaze heated to a maximum of 40°C.

Smacznego



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