

Creamy cream and chocolate cups

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Cream and vanilla gel

Ingredients:

- **300g.** Milk
- **150g.** Cream
- **60g.** Sugar
- **1.** Vanilla pod
- **6g.** Carrageenan soft gel (iota) Ingredíssimo (ref.608705)

Process:

1. Infuse the milk, the cream and the vanilla pod at 90°C.
2. Strain and mix with the sugar and Carrageenan (iota).
3. Apply turmix for optimal mixing.
4. Bring the mixture to a boil.
5. Let stand and lower the temperature to fill the cups.
6. Once full, leave to gel in the fridge.

Chocolate Truffle 24h

Ingredients:

- **500g.** Cream
- **60g.** Sugar
- **150g.** Dark chocolate coverage 70%

Process:

1. Heat the cream with the sugar and pour over the chocolate coating.
2. Let it melt with the heat and apply a túrmix.
3. Keep refrigerated for 24 hours before assembling.

Assembly and finishing

1. If you prefer, before dosing the whipped truffle, add **Granulated dark biscuit Ingedíssimo (ref.608607)** to the creamy cream.
2. Pour the whipped truffle over the creamy cream and decorate with **Tricolour chocolate balls Ingedíssimo (ref.601604)**.