

Xocolatl Iced Chocolate Tropical

Iced Chocolate Drink



Recipe for 4 glasses

Recipe No.: DR10015

Xocolatl Iced Chocolate Tropical

280 g	9 oz	milk 3,5%
80 g	2.57 oz	Maracaibo Clasificado 65%, grated
60 g	1.93 oz	mango purée, no added sugar
60 g	1.93 oz	exotic purée (exotic paradise)
120 g	3.86 oz	crushed ice

Heat the milk to 60°C/ 140°F. Add the Maracaibo Clasificado 65%, grated and stir until dissolved. Cool and add the frozen fruit purée and crushed ice. Mix in a hand blender until a foam forms (approx. 30 seconds). Serve chilled.

Tip: The chocolate milk mixture can be prepared the day before and kept in the refrigerator. Mix well before use.

Decoration

150 g	4.82 oz	heavy cream 35%	whipped
20 g	0.64 oz	Tuiles Passion Fruit-Orange	

Decorate with a chantilly rosette and a Tuile Passion Fruit-Orange.

Basic recipe

Passion Fruit-Orange Tuiles

200 g	6.43 oz	granulated sugar
2.5 g	0.08 oz	pectin, yellow ribbon
155 g	4.98 oz	butter
75 g	2.41 oz	glucose 44/45
25 g	0.8 oz	orange juice
30 g	0.96 oz	passion fruit purée, no added sugar
100 g	3.22 oz	almonds peeled, ground
15 g	0.48 oz	pastry flour type 400
0.2 g	0.01 oz	food coloring orange

Boil sugar, pectin, butter, glucose, orange juice and passion fruit purée. Add remaining ingredients, mixing constantly. Allow to cool. Spread mixture onto a Silpat baking mat using a tuile template and bake.

Baking temperature: 175°C/ 347°F

Baking time: approx. 5 minutes

Felchlin products

Art. no	Products
CS29	Maracaibo Clasificado 65%, grated, Grand Cru couverture, dark

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