## 1 Caramel parfait

| Sugar | 150 g | $12.3 \%$ |
| :--- | :---: | :---: |
| Whipped cream (1) | 100 g | $8.2 \%$ |
| Water | 60 g | $4.9 \%$ |
| Sugar | 200 g | $16.5 \%$ |
| Egg yolks | 200 g | $16.5 \%$ |
| Whipped cream (2) | 500 g | $41.3 \%$ |
| 1 vanilla pod | 0 g | $0.0 \%$ |
| Total | 1210 g | $100 \%$ |

Caramlise the sugar.
Lower the cooking temperature whipped cream (1).
Simmer the water and sugar.
Add egg yolks.
Whisk in the mixer.
Add the whipped cream (2) and vanilla pod to the chilled zabaione.

2 Mucicao sorbet 32 brix

| Water | 320 g | $17.3 \%$ | Combine the powders, pour into water, blend and <br> bring to the boil. |
| :--- | :---: | :---: | :--- |
| Sucrose | 320 g | $17.3 \%$ | Blend again and leave syrup to cool. |
| Spray-dried glucose | 160 g | $8.6 \%$ | Add mucicao pulp, blend and adjust the mixture to <br> S2 brix. |
| Stab | 6 g | $0.3 \%$ | Churn sorbet. |
| Inulin | 40 g | $2.1 \%$ | ClCAO |
| MUCICAO | 1000 g | $54.1 \%$ |  |
| Total | 1846 g | $100 \%$ |  |

## 3 Mango passion fruit coulis

| Passion fruit purée | 250 g | $33.3 \%$ |
| :--- | :---: | :---: |
| Mango purée | 250 g | $33.3 \%$ |
| Plain coating | 250 g | $33.3 \%$ |
| Total | 750 g | $100 \%$ |


| 4 Mucicao marshmallow |  |  |
| :--- | :---: | :---: |
| Trimoline | 198 g | $12.1 \%$ |
| Water | 150 g | $9.2 \%$ |
| Gelatin powder | 300 g | $18.4 \%$ |
| Gelatin mass | 180 g | $11.0 \%$ |
| MUCICAO | 100 g | $6.1 \%$ |
| Water | 50 g | $3.0 \%$ |
| Sugar | 315 g | $19.3 \%$ |
| Glucose | 135 g | $8.2 \%$ |
| Inverted sugar | 180 g | $11.0 \%$ |

Add trimoline to the tub and blend water with gelatin powder to make gelatin mass.

Bring the rest to $113^{\circ} \mathrm{C}$ in the pan.

| Sorbitol | 18 g | $1.1 \%$ |
| :--- | :---: | :---: |
| Citric acid | 3 g | $0.1 \%$ |
| Total | 1629 g | $100 \%$ |

