

Smoothie mascarpone cream 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 to approx. 40 °C.
2. Fold the gelatine softened in cold water and the whipped cream into the slightly cooled mixture.
3. Pour into containers and chill for approx. 2 hours.

Orange jelly

1. Reduce the orange juice and sugar by half.
2. Soak the gelatine in cold water and stir into the warm juice.
3. Pour the lukewarm juice onto the firm cream and chill for 30 minutes.

Cocoa espuma

1. Place everything in a pan, bring to the boil briefly and allow to dissolve.
2. Strain the mixture and pour into the cream dispenser, seal with 2 gas cartridges.
3. Chill in a cool place.

Alternative to the cream dispenser

Bring the cream to the boil and flavour with sugar and cocoa, chill. Whip with a mixer.

TIP: Run a warmed knife blade "carefully" along the edge of the mould - this makes it easy to remove the cream from the mould or turn it out.

Zutaten

Serves 4:

Smoothie cream:

- 200 ml raspberry-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-powered cream whipper (cream siphon)
- Whip with a mixer.

