



RECIPE BY THIERRY BAMAS

Mucicao Verrine

Recipe in 4 steps



1 Caramel parfait

Sugar	150g	12.3 %	Caramlise the sugar.
Whipped cream (1)	100g	8.2 %	Lower the cooking temperature whipped cream (1).
Water	60g	4.9 %	Simmer the water and sugar.
Sugar	200g	16.5 %	Add egg yolks.
Egg yolks	200g	16.5 %	Whisk in the mixer.
Whipped cream (2)	500g	41.3 %	Add the whipped cream (2) and vanilla pod to the chilled zabaione.
1 vanilla pod	0g	0.0 %	
Total	1210g	100%	

2 Mucicao sorbet 32 brix

Water	320g	17.3 %	Combine the powders, pour into water, blend and bring to the boil.
Sucrose	320g	17.3 %	Blend again and leave syrup to cool.
Spray-dried glucose	160g	8.6 %	Add mucicao pulp, blend and adjust the mixture to 32 brix.
Stab	6g	0.3 %	Churn sorbet.
Inulin	40g	2.1 %	
MUCICAO	1000g	54.1 %	
Total	1846g	100%	

3 Mango passion fruit coulis

Passion fruit purée	250g	33.3 %	Blend together.
Mango purée	250g	33.3 %	
Plain coating	250g	33.3 %	
Total	750g	100%	

4 Mucicao marshmallow

Trimoline	198g	12.1 %	Add trimoline to the tub and blend water with gelatin powder to make gelatin mass.
Water	150g	9.2 %	Bring the rest to 113°C in the pan.
Gelatin powder	300g	18.4 %	
Gelatin mass	180g	11.0 %	
MUCICAO	100g	6.1 %	
Water	50g	3.0 %	
Sugar	315g	19.3 %	
Glucose	135g	8.2 %	
Inverted sugar	180g	11.0 %	

Sorbitol	18g	1.1 %
Citric acid	3g	0.1 %
Total	1629g	100%