



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert, Sweet Food, Sweet Good

EXOTIC YOGURT LOG

OVERVIEW

19-039

INGREDIENTS

Group Sable Breton

Ingredient	KG	%
Flour	0.318	100.00
Sugar	0.188	59.10
Egg Yolk	0.113	35.40
BAKELS BAKING POWDER	0.008	2.50
Salt	0.001	0.30
BAKELS DAIRY BLEND	0.225	70.90
Total Weight:	0.853	

Group Sauteed Exotic Fruit

Ingredient	KG	%
Mangoes	2.000	-
Pineapple	0.600	-
Brown Sugar	0.110	-
BAKELS DAIRY BLEND	0.300	-
Total Weight:	3.010	

Group Yogurt Sponge

Ingredient	KG	%
Cake Flour	0.020	100.00
All Purpose Flour	0.040	200.00
Heavy Cream	0.075	375.00
Icing Sugar	0.060	300.00
Yogurt	0.375	1,875.00
Egg Yolk	0.120	600.00
Sugar #1	0.085	425.00
Egg white	0.090	450.00
Sugar #2	0.070	350.00
Total Weight: 0.935		

Group Whipped Ganache

Ingredient	KG	%
Heavy Cream	0.150	-
Glucose	0.017	-
Trimoline	0.017	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.250	-
APITO STRAWBERRY PASTE	0.002	-
Whipping Cream	0.427	-
Total Weight: 0.863		

Yield: 4 pieces

METHOD

How to do it:

1. For the Sable Breton: make a zabaglione with egg yolk & sugar.
2. Mix in the creamy butter & salt.
3. Lastly, fold in sifted flour and Bakels Baking Powder.
4. For the Sauteed Exotic Fruit: cut fruits into cubes.
5. Add in the Bakels Dairy Blend and brown sugar and sauté until soft.
6. For the yogurt sponge: sift flour and starch together.
7. Warm up the cream to dissolve the icing sugar and add in yogurt, mix until homogenized.
8. Make a zabaglione with egg yolk and sugar #1.
9. Lastly, make a meringue with remaining egg whites and sugar.
10. Fold in the zabaglione into the yogurt mixture, and then the meringue.
11. Bake at 170°C for about 25-30 minutes.
12. For ganache: boil cream, trimoline, glucose and Apito Strawberry Paste. Pour over white chocolate and emulsify. Fold in whipped cream. Pipe.