

# MARENNA' s recipe

## CREAMY WHITE CHOCOLATE AND LAVANDER WITH A COMPOST OF ORANGE AND FIOR DI SALE

### Ingredients for four persons:

#### Creamy white chocolate with lavender:

100cl of milk  
60 cl of fresh cream  
2 egg yolks  
15g of sugar  
1 e ½ gelatin leaf  
125g of white chocolate  
100cl of semi-whipped cream  
10g of lavender  
2 tablespoons of vodka "tea"

#### Orange compost:

100cl of orange juice  
50g of granulated sugar  
8g of marmalade pectin  
Orange skin

### Procedure for the creamy white chocolate and lavender:

Whisk the yolks with the sugar. Deposit in a small saucepan the milk, adding the cream and bringing almost to a boil.

Incorporate the mounted yolks and reduce the flame. Mix until the compound is thickened, paying attention to make sure it does not boil.

Combine the lavender and and leave the infusion for one hour.

Soak the gelatin in cold water, stirring in the vodka. Pour the melted chocolate and gelatin with the vodka in the previously made compound and strain it all in a colander.

Merge the semi-cream and thicken in a refrigerator.

**Proceed with the orange compost:** Cut the orange skins into thin slices and pour into a small saucepan with cold water. Heat to boil.

In another small saucepan, heat the orange juice to boil, combine the preceding sugar mixed with the pectin and boil for 10 minutes. Ombine the skins and leace on the heat for about 2 minutes. Leave refrigerated.

**Suggestions for the composition:** in the bottom of a glass, put a spoon of the orange compost and 2 servings of fresh orange juice. Cover with the cream, decorate with melted chocolate tiles and a grain of fior di sale.

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MARENNA