

# White chocolate cream, strawberry salad with basil

Recipe for 12 tapas

## Description

A white chocolate cream accompanied by a delicate strawberry salad.

## Note

The texture of Greek yogurt 0% works very well for this recipe. Attention to cooking the custard, it must not exceed 82 C maximum and re-hydrated gelatin must not be dissolved below 60 C.

## Ingredients

### For the chocolate cream

- 75 Ml Milk
- 75 Ml Cream 35%
- 1 Clove(s) Madagascar vanilla
- 2 Unit(s) Egg yolk
- 15 Gr Sugar
- 1 Leaf(ves) Gelatin
- 125 Gr White chocolate
- 50 Gr Plain greek yogurt 0%

### For the salad

- 15 Unit(s) Strawberry
- 30 Ml Baumé syrup
- 5 Leaf(ves) Basil

## Preparation

- Preparation time **30 mins**

### Preparation for the chocolate cream

In a saucepan heat the milk and cream with vanilla seeds and pod. In another bowl, whisk the egg yolks and sugar until the mixture whitens. Pour the liquid mixture from a chinois on the eggs. Return to saucepan and cook over low heat, stirring until the cream coats the back of a spoon. Add gelatin and stir to rehydrate it is well melted. Pour over the chocolate and let it melt a few minutes and then stir until the mixture is homogeneous. Cool. Add yogurt and mix. Fill the glasses.

### Preparation for the salad

Slice the strawberries and chop the basil. Mix all ingredients (cooled syrup) at the last moment.

**Bon appétit!**