Tropical Adventure

Yield: 15 pieces
(glass size 10 x 5 cm)

Ingredients:

0,250 kg	**Cristaline Red**
0,250 kg	**Fruchti-Top Orange**
2 pc	Kiwi
0,250 kg	**Cristaline Neutral**
0,050 kg	Kiwi puree

Lemon cream

0,080 kg	**Alaska-express Neutral**
0,125 kg	Water, 25 °C
0,010 kg	**Dessert Paste Lemon**
0,500 kg	Whipped cream, unsweetened

Dissolve **Alaska-express Neutral** in water, stir in **Dessert Paste Lemon** and fold in the whipped cream.

Crispy Cornflakes

0,100 kg	Cornflakes
0,050 kg	**Schokobella**, dark chocolate cream

Melt **Schokobella** and mix with Cornflakes.

Crème Brûlée

0,250 kg	Liquid fresh cream
0,150 kg	Milk
0,075 kg	**Crème Brûlée**

Bring cream and milk to a boil and stir in **Crème Brûlée**.

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Ingredients:

Red Currant Jelly

0,045 kg	**Claro neutral**
0,150 kg	Sugar
0,450 kg	Water
0,100 kg	Red Currant

Mix **Claro** with sugar, bring the water to a boil and stir in **Claro**/sugar mix.

Method:

* Fill in the glass in the following order:

1. **Cristaline Strawberry**
2. Lemon cream
3. **Fruchti-Top Orange**
4. Crispy Cornflakes
5. **Crème Brûlée**
6. Sliced kiwis and kiwi puree with **Cristaline Neutral**
7. Red Currant Jelly

* Decorate with fresh fruit, chocolate and sugar decoration, as shown in the picture.

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