

TOFFEE YOGHURT

Marimar Piqueras Verdejo

INGREDIENTS

100 gr. sugar

300 gr. milk

200 gr. cream 35% fat

1 sachet of curd powder

40 gr. white chocolate



Put the sugar in a saucepan and heat until it begins to caramelize.

Meanwhile, heat the cream separately in a saucepan or microwave.

Remove saucepan with caramel from heat and add the cream slowly. Mix and bring back to a boil for 10 seconds.

Dissolve curd powder in cold milk and slowly pour it into the cream and caramel, boil the mixture for 10 seconds.

Remove it from heat and add the chopped white chocolate, mix in until melted.

Temper it for five minutes and later pour it into individual molds.

Keep in the refrigerator for 4 hours.

Enjoy it!

