

## Yoghurt and Mango Mosaic

A Restaurant Marcus recipe – Gilles Joye

MARCUS  
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## Yoghurt Mosaic

### Ingredients

- 2.5 g agar powder
- 2.5 g gelatine
- 300 g Pur Natur Greek style yoghurt
- 100 cl Pur Natur milk

### Instructions

Bring all ingredients to a boil.

## Mango Mosaic

### Ingredients

- 2.5 g agar powder
- 2.5 g gelatine
- 400g Boiron mango puree

### Instructions

Bring to a boil, pour both colours onto a baking sheet, cool and slice.

## Mango Jelly

### Ingredients

- 15g agar powder
- 1 l Boiron mango puree

### Instructions

Mix ingredients, bring to a boil and beat with mixer.

## Strained Yoghurt Jelly

### Ingredients

- 1 l Pur Natur natural yoghurt

### Instructions

Hang up the yoghurt in a piece of cheesecloth and allow to drain.



## Bergamot Sorbet

### Ingredients

- 1 l bergamot juice
- 850 cl water
- 750g sugar

### Instructions

Mix, freeze and churn.

## Sugar Spiral

### Ingredients

- Isomalt
- Yellow food colouring

### Instructions

Melt isomalt and yellow food colouring in a small pot, allow to reach the desired temperature and swirl into a spiral using a dowel.

## Crumble

### Ingredients

- 250g Pur Natur churned butter
- 350 g cane sugar
- 230g flour
- 260 g almond meal
- 2 g baking powder

### Instructions

Mix and bake at 170°C, then use mixer to crumble. Mix and bake at 170°C, then use mixer to crumble.

## Serving

Lay out mosaic on a plate, add dots of yoghurt jelly and mango jelly and balance a sugar spiral on top. Arrange crumble to one side and top with the bergamot sorbet.

Finish with small mint leaves.

Enjoy!