


## ORANGE CREAM


*For white chocolate lovers. this chef's recipe borders on perfection! The fragrance of oranges and the taste of marzipan find the best match when paired with white chocolate and liqueur*




### INGREDIENTS:

**100 g** 60% marzipan  
**10 g** candied oranges  
**20 g** Cointreau  
**150 g** Emilia white chocolate  
**75 g** fresh cream

 Difficulty  
EASY

 Preparation  
20 min + 24  
HOURS

 Portion  
4

**1** Chop the candied oranges and combine with the marzipan and 10g of Cointreau. Create a ball and roll it out, using a dusting of powdered sugar. until it's 5mm thick.

**2** Place in a square tin with edges that aren't too high, or create one using baking parchment. Bring the cream to a boil for a few minutes with the remaining 10g of Cointreau, then let cool for about 20 minutes. Pour on the marzipan in the tins, being very careful to cover well.

**3** Let crystallize in the refrigerator for 24 hours, then cut into slices and cover with the white chocolate that has been melted in a double boiler.

### TIP

The cream combined with Cointreau should be chilled, otherwise it will be too liquid and may come out of the mold.