


The M pods





Andy Yeung
EXECUTIVE PASTRY CHEF
SHERATON IN HONG KONG

THE M PODS

150 g	Cream UHT	:	Slightly roast the sobacha in the oven, pour into the cream with invert sugar and vanilla pod together in a pot.
25 g	Invert sugar	:	Bring it to the boil, let it sit and infuse for 10 minutes.
30 g	Sobacha	:	Stain the mixture and emulsify with the semi melted chocolate with help of a hand blender.
1/4	Madagascar vanilla pods	:	Transfer the ganache to a piping bag at 35°C and pipe in desired shape.
155 g	MILLOT 74% 	:	