



BANOFFEE AND FRIZZI POP CHOC STICK

BANOFFEE SEMIFREDDO STICK WITH CHOCOLATE GIANDUJA CRACKLING COUVERTURE

DIFFICULTY LEVEL



BANOFFEE SEMIFREDDO

INGREDIENTS

LIQUID CREAM 35% FAT

TENDER DESSERT - OR TENDER MIX

JOYPASTE BANOFFEE

TOTAL

g 1000

g 300

g 105

g 1405

PREPARATION

Mount in a planetary mixer cream and TENDER DESSERT/TENDER MIX until a soft but not completely mounted structure is obtained, add JOYPASTE BANOFFEE and mix softly.

Half fill the proper silicone molds for sticks with the banoffee semifreddo, pour a right quantity of JOYCREAM FRIZZI POP CHOC in the centre, then fill completely with more banoffee semifreddo.

Smooth and place in the shock freezer.

FRIZZI COVERING

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC WHITE

JOYCREAM FRIZZI POP CHOC

g 200

g 800

PREPARATION

Slightly heat at 30°/35° JOYCOUVERTURE EXTRA CHOC WHITE, then add JOYCREAM

FRIZZI POP CHOC

FINAL COMPOSITION

Unmold the sticks and cover them with frizzi covering.

Put the sticks in the freezer (-18°C).

AMBASSADOR'S TIPS

For a more eye-catching showcase, try our [JOYCOUVERTURE](#) coverings