



LOLLY FRIZZZI POP CHOC

HALZELNUT AND WHITE CHOCOLATE LOLLYPOP WITH CRACKLING GIANUJA CHOCOLATE COUVERTURE

DIFFICULTY LEVEL



NOCCIOLATO BIANCO SEMIFREDDO

INGREDIENTS

WATER
LIQUID CREAM 35% FAT - (1)
SINFONIA NOCCIOLATO BIANCO
LIQUID CREAM 35% FAT - (2)
TENDER MIX

g 150
g 150
g 300
g 850
g 300

PREPARATION

Melt at 45°C the SINFONIA NOCCIOLATO BIANCO.
Mix with cream (1) and water to make a ganache.
In a planetary mixer whip the cream (2) with TENDER MIX until a soft but not totally mounted structure is obtained.
Add, in two times, the ganache and mix.
Fill the proper silicone molds for lollypop with NOCCIOLATO BIANCO semifreddo, smooth it and place in the shock freezer.

CRACKLING CHOCOLATE COVERING

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC WHITE - MELTED AT 30°C
JOYCREAM FRIZZZI POP CHOC

g 200
g 800

PREPARATION

Mix JOYCREAM FRIZZZI POP CHOC with JOYCOUVERTURE EXTRA WHITE CHOC

FINAL COMPOSITION

Unmold the lollypop.

Cover them with crackling chocolate covering and place them in the freezer (-18°C)

AMBASSADOR'S TIPS

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