



## MONO BANOFFEE FRIZZZI POP CHOC

### CRACKLING BANOFFEE SINGLE-SERVE

DIFFICULTY LEVEL



#### CHOCO FIZZY INSERT

##### INGREDIENTS

JOYCREAM FRIZZZI POP CHOC

To Taste

##### PREPARATION

Pour the JOYCREAM FRIZZZI POP CHOC into a silicone mold with 6cm diameter and put in the blast chiller until completely frozen.

#### CARAMEL FINANCIER

##### INGREDIENTS

DELINOISETTE

g 700\

Mix the dry elements

FLOUR

g 70

Add the egg whites and mix by hand

VIGOR BAKING

g 5

Add the melted butter and chocolate in the microwave

CORNSTARCH

g 40

Pour into a 60x40 baking pan with parchment paper leveling the mixture well

EGG WHITES

g 520

Cook for 15 minutes at 160-170 ° C, allow to cool before obtaining 8cm diameter discs.

UNSALTED BUTTER 82% FAT - MELTED

g 110

RENO CONCERTO LACTEE CARAMEL - MELTED

g 210

##### PREPARATION

## BANOFFEE MOUSSE

---

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 400	Whip all the ingredients in a planetary mixer with a whisk until you get a firm foam.
WATER	g 100	
LILLY NEUTRO	g 100	
JOYPASTE BANOFFEE	g 45	

## FIZZY COATING

---

INGREDIENTS		PREPARATION
JOYCREAM FRIZZZI POP CHOC	g 800	Combine the two ingredients
JOYCOUVERTURE EXTRA CHOC WHITE - MELTED AT 30-35°C	g 200	

## FINAL COMPOSITION

Fill the single portion mold with the mousse and insert the fizzy insert.

Freeze completely.

Unmould and glaze with the fizzy coating.

Place the cake on the financier disc and decorate with TWIST GREEN DOBLA