



## NOCCIOLATO BIANCO AND AMORENERO SEMIFREDDO FRIZZZI POP CHOC

### DOUBLE FLAVOURED SEMIFREDDO WITH CRACKLING INSERT

DIFFICULTY LEVEL   

#### CHOCO FIZZY INSERT

##### INGREDIENTS

JOYCREAM FRIZZZI POP CHOC

g 100

##### PREPARATION

Pour the JOYCREAM FRIZZZI POP CHOC into a silicone mold with 12cm diameter and put in the blast chiller until completely frozen.

#### NOCCIOLATO BIANCO SEMIFREDDO

##### INGREDIENTS

LIQUID CREAM 35% FAT - (2)

g 210

TENDER MIX

g 75

WATER - (1)

g 38

LIQUID CREAM 35% FAT - (1)

g 38

SINFONIA NOCCIOLATO BIANCO - MELTED AT 45°C

g 75

##### PREPARATION

Make a ganache by emulsifying the water (1), cream (1) and chocolate.

Whip the TENDER MIX in a planetary mixer with a whisk together with the cream (2), until a light foam is obtained.

Combine the two products until obtained a homogeneous consistency.

#### AMORENERO SEMIFREDDO

##### INGREDIENTS

LIQUID CREAM 35% FAT

g 250

TENDER MIX

g 60

JOYPASTE AMORENERO

g 18

##### PREPARATION

Whip all the ingredients in a planetary mixer until obtained a firm foam.

## GLAZING

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### INGREDIENTS

MIRROR CIOCCOLATO GIANDUIA - HEATED AT 45-50°C

To Taste

### FINAL COMPOSITION

Pour about 150g of NOCCIOLATO BIANCO semifreddo into a silicone mold with a diameter of 16cm.

Insert the sparkling insert and cover with another 150g of AMORENERO semifreddo.

Finish the cake with a disc of sponge cake and freeze it completely.

Unmould the cake and glaze it with the MIRROR.

Decorate with MILK SPOTS ORIGINAL MILK DOBLA CHOCOLATES and golden hazelnuts.