

DICOULT



FRESH SEMIFREDDO FOR THE SUMMER SEASON. Recipes for about 20 Portions

DIFFICULTY LEVEL

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INGREDIENTS		PREPARATION		
IRCA GENOISE	g 500	Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-		
EGGS - AT ROOM TEMPERATURE	g 600	high speed.		
ZUCCHERO INVERTITO	g 50	Spread evenly into a 5-mm layers onto sheets parchment paper.		
		Bake for 8min at 200-220°C with the valve closed.		
		Once cooked, cool it down for a few minutes, then cover with plastic sheets to avoid drying and store		
		in the fridge until you need to use it.		

Cut disks of 5cm and keep aside.

SEMIFREDDO

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 1000	Mix all ingredients on a medium speed for 5 minuts until firm peaks.
TENDER DESSERT	g 300	Put in a piping bag.
JOYPASTE ZABAIONE	g 50	

INSERT

INGREDIENTS

JOYFRUIT LAMPONE

g 600



FINAL COMPOSITION

Place the genoise discs on the bottom of the CUPCAKE FLORAL BLUE DOBLA and fill them halfway with the semifreddo.

Fill with 30g of JOYFUIT LAMPONE.

Decorate the surface with semifreddo using a star nozzle.

Decorate with CHOCOLATE RASPBERRY and CURVY LEAF GREEN DOBLA



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF



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