



SEMIFREDDO LIMONCELLO

FRESH SEMIFREDDO FOR THE SUMMER SEASON.
RECIPES FOR ABOUT 20 PORTIONS

DIFFICULTY LEVEL



BISQUIT

INGREDIENTS

| | |
|----------------------------|-------|
| IRCA GENOISE | g 500 |
| EGGS - AT ROOM TEMPERATURE | g 600 |
| ZUCCHERO INVERTITO | g 50 |

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

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.

SEMIFREDDO

INGREDIENTS

| | |
|----------------------|--------|
| LIQUID CREAM 35% FAT | g 1000 |
| TENDER DESSERT | g 300 |
| JOYPASTE LIMONE | g 50 |

PREPARATION

Mix all ingredients on a medium speed for 5 minutes until firm peaks.

Put in a piping bag.

INSERT

INGREDIENTS

| | |
|------------------------|----------|
| JOYCREAM LEMONBISCOTTO | To Taste |
|------------------------|----------|

FINAL COMPOSITION

Cut circles out of the genoise, lightly brush the surface with some limoncello.

Fill the RING DARK DOBLA by half with semifreddo and pipe in the insert.

Close with the remaining semi freddo and place in the freezer

Stick the filled ring side ways on the small disk of genoise.

Pipe a small dot of semi freddo on top.

Decorated with SPOTS PASTEL,CURVE ELEGANCE WHITE and WHITE FLOWER DOBLA



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF