



CARAMEL ICE-CREAM ON A STICK

STEP 1

INGREDIENTS

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| LIQUID CREAM | g 1.000 |
| TENDER DESSERT | g 300 |
| JOYPASTE CARAMEL | g 40 |

PREPARATION

Add **TENDER DESSERT/TENDER MIX** to the cream and whip in a planetary mixer. Add the caramel paste and mix. With a pastry bag, fill by half the special silicone moulds for ice-cream on a stick and place a small amount of **TOFFEE DÂ'OR CARAMEL** in the center. Close with the caramel soft ice-cream and insert the stick. Put into the blast freezer and bring to a temperature of -40°C. Remove quickly from the moulds and cover with **JOYCOUVERTURE EXTRA CHOC DARK** previously heated to 35°C. Decorate the surface as you wish.

STEP 2

INGREDIENTS

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|---------------------|----------|
| TOFFEE D'OR CARAMEL | To Taste |
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STEP 3

INGREDIENTS

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| JOYCOUVERTURE EXTRA CHOC DARK | To Taste |
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