



## CHOCOLATE AND PEACH

### SEMIFREDDO CACOA BASE

#### INGREDIENTS

LIQUID CREAM 35% FAT

g 950

WATER

g 50

TENDER DESSERT

g 300

JOYPASTE COCOA INTENSE

g 100-110

JOYFRUIT PESCA

To Taste

#### PREPARATION

Whip cream, water and **TENDER DESSERT** with a planetary mixer until obtaining a soft but not fully whipped mixture, add **JOYPASTE COCOA INTENSE** and mix gently.

Fill the specific mono-portion silicon mould for the half with the chocolate semi-frozen, add a small quantity of **JOYFRUIT PEACH** in the middle, fill almost completely with some more chocolate semi-frozen, close by creating a thin layer of **JOYCREAM SUPREMO** and put into a shock freezer.

### STEP 2

#### INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK

CHOCOSMART CARAMEL CRUMBLE

To Taste

#### FINAL COMPOSITION

Take out of the mould, spray with Chocolate Velvet, put onto the Dacquoise rectangle and lay down into the superficial hollow made by the mould of the other **JOYFRUIT PEACH**.