



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**.