



## DREAM OF A SPRING NIGHT

### BISCUIT WITH CARAMEL AND ALMONDS

BISCUIMIX	g 500
WATER	g 200
WHOLE EGGS	g 300
JOYPASTE CARAMEL	g 40
SLICED ALMONDS	g 100
TOTAL	g1.140

Whip all the ingredients except for almonds for 8-10 minutes at high speed with a planetary mixer, add the almonds, roll out the whipped pastry uniformly onto sheets of parchment paper with 1 centimetre thickness, then bake briefly at 220-230°C with closed valve. After taking out of the oven, let it cool for some minutes, then cover with plastic sheets to avoid drying and put into the fridge till usage.

### SEMI-FROZEN VANILLA DESSERT

CREAM 35% FAT	g500
TENDER DESSERT / TENDER MIX	g150
JOYPASTE VANILLA MADAGASCAR	g 15
TOTAL	g665

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk leaving the mixture semi-whipped; add **JOYPASTE VANILLA MADAGASCAR**, mix gently and pour into a silicon mould with circle shape, 14 cm diameter and 1 cm height to create a disk. Put into the blast chiller at -30°C, take out of the mould and keep at -30°C.

## SEMI-FROZEN BLACKBERRY DESSERT

CREAM 35% FAT	g1.000
TENDER DESSERT / TENDER MIX	g 270
JOYPASTE BLACKBERRY	g 90
TOTAL	g1.360

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add **JOYPASTE BLACKBERRY** and mix gently. Onto the bottom of a steel mould with ring and 18 cm diameter, prepared with acetate ribbon, lay down a disk of Biscuit Caramel and Almond, dipped into a caramel sauce (g 100 **JOYTOPPING CAMEL** + g 80 water + g 20 Caramel liqueur), fill till half with blackberry semi-frozen, insert the disk of vanilla semi-frozen. Close with the blackberry semi-frozen, level and put into shock freezer at -30°C. Decorate the surface with **MIRROR NEUTRAL** with purple dye. Take out of the mould, decorate with purple Macarons and keep in the freezer at -18°C until usage.