



## PEACH MELBA SEMIFREDDO DESSERT

### CLASSICAL BISCUIT

BISCUIMIX	g	500
WATER	g	300
WHOLE EGGS	g	300
TOTAL		g1.100

Whip all the ingredients for 8-10 minutes at high speed with a planetary mixer, roll out the whipped pastry uniformly onto sheets of parchment paper with ½-centimetre thickness, then briefly bake 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 until usage.

### SEMIFREDDO DESSERTS WITH RASPBERRY FLAVOUR

CREAM 35% FAT		g250
TENDER DESSERT / TENDER MIX		g 70
JOYPASTE RASPBERRY		g 25
TOTAL		g345

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk leaving the mixture semi-whipped; add JOYPASTE RASPBERRY, mix gently and pour into a silicon mould with half ball shape and a 8 cm diameter. Freeze it at -30°C, take out the half balls of the mould and keep them at -30°C.

### SEMIFREDDO DESSERT WITH PEACH FLAVOUR

CREAM 35% FAT		g1.000
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TENDER DESSERT / TENDER MIX

g 270

JOYPASTE PEACH

g 80

TOTAL

g1.350

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk leaving the mixture semi-whipped; add **JOYPASTE PEACH** and mix gently. Fill a silicon mould with half ball shape and 16 cm diameter for  $\frac{3}{4}$  with peach semifreddo and insert a half ball with raspberry flavour. Fill with a thin layer of **JOYPASTE PEACH**, close with a classical Biscuit disk and put into the shock freezer at -30°C. Once taken out of the silicon mould, cover with **JOYCOUVERTURE STRAWBERRY** warmed at 30°C and decorate with fruit. Keep in the freezer at -18°C.