



## PEACH MELBA FROZEN DESSERT

### FRUIT FROZEN DESSERT

DIFFICULTY LEVEL



#### WHITE BISCUIT

##### INGREDIENTS

BISCUIMIX  
EGGS - AT ROOM TEMPERATURE  
WATER

##### PREPARATION

g 500 Whip all the ingredients in a planetary mixer with a whisk attachment at high speed for 8-10  
g 300 minutes.  
g 300 Spread the whipped mixture into 1cm thick layers onto parchment paper sheets and bake for a  
short time at 220-230°C (closed valve).

#### RASPBERRY FROZEN DESSERT

##### INGREDIENTS

LIQUID CREAM 35% FAT  
TENDER DESSERT  
JOYPASTE LAMPONE

##### PREPARATION

g 250 In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft  
g 70 peaks form.  
g 25 Combine the flavouring paste by hand, using a spatula, until you the texture is homogeneous.  
Fill a 8cm diameter hemispherical silicone mould.  
Put into the blast chiller at -30°C.  
When frozen, remove the hemispheres from the moulds.

## PEACH DESSERT MIXTURE

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
TENDER DESSERT	g 270
JOYPASTE PESCA	g 80

### PREPARATION

In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft peaks form.

Combine the flavouring paste by hand, using a spatula, until you the texture is homogeneous.

## FRUIT INSERT

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### INGREDIENTS

JOYFRUIT PESCA	To Taste
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## COATING

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### INGREDIENTS

JOYCOUVERTURE FRAGOLA - HEATED TO 30°C	To Taste
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## FINAL COMPOSITION

Use a 16cm diameter hemispherical silicone mould and fill it for 3/4 of its volume with the peach frozen dessert.

Cover with the raspberry dessert.

Spread a veil of JOYFRUIT and close with a disc of biscuit.

Put in the blast chiller at -18°C.

Remove from mould, cover with JOYCOUVERTURE and decorate with some fruit.

Store in the freezer at -18°C.