



## CHURROS & DULCE DE LECHE

### MOUSSE AL DULCE DE LECHE

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#### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 100
WATER	g 100
JOYPASTE DULCE DE LECHE	g 30

#### PREPARATION

Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped cream and gently mix until a soft texture. Fill the silicon mould and freeze them completely.

### CHURROS

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#### INGREDIENTS

DELI CHOUX	g 1.000
WATER	g 1.300
JOYPASTE CANNELLA	g 30

#### PREPARATION

Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped cream and gently mix until a soft texture. Fill the silicon mould and freeze them completely.

### STEP 3

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#### INGREDIENTS

JOYTOPPING CIOCCOLATO	To Taste
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**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER