



CHURROS & DULCE DE LECHE

MOUSSE AL DULCE DE LECHE

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

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

INGREDIENTS

JOYTOPPING CIOCCOLATO	To Taste
-----------------------	----------



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER