



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 |
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RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER