



## SEMIFREDDO CHOCOBISCOTTO

### STEP 1

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#### INGREDIENTS

|                      |         |
|----------------------|---------|
| TENDER MIX           | g 300   |
| JOYPASTE BISCOTTO    | g 65    |
| LIQUID CREAM 35% FAT | g 1.000 |

#### PREPARATION

Whip all the ingredients in a planetary mixer at medium speed, until obtaining a well whipped paste.

#### Assembly:

Prepare in a bowl about 70g of CRUMBLE GRANULES and 40g of JOYCOUVERTURE EXTRA DARK / EXTRA CHOC, melted in microwave oven, mix with a soft spatula.

Pour the mixture in a 4cm-high steel circle, lined with triacetate, spread a layer of Biscuit TENDER MIX, place in a blast chiller and let it harden.

Once hardened, spread a homogeneous layer of JOYCREAM CHOCOBISCOTTO on top of the cake, then place it in a blast chiller until complete freezing.

Decorate with shortbread biscuits, CRUMBLE GRANULES and other decorations of your choosing.

Keep in a freezer at -17°C.

To adjust the consistency, sweetness and softness of the Semifreddo, we suggest to reduce the quantity of TENDER MIX up to max 20% in case of sugar-based pastes (JOYPASTE BISCUIT, JOYPASTE BESAMEMUCHO, JOYPASTE CAMEL, etc).

The same procedure can be applied to cream in case of fat-base pastes (JOYPASTE NOCCIOLINA, JOYPASTE PISTACCHIO VERDE, JOYPASTE HAZELNUT, etc).

## STEP 2

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### INGREDIENTS

|                               |       |
|-------------------------------|-------|
| GRANELLA DI BISCOTTO          | g 280 |
| JOYCOUVERTURE EXTRA CHOC DARK | g 160 |

## STEP 3

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### INGREDIENTS

|                        |       |
|------------------------|-------|
| JOYCREAM CHOCOBISCOTTO | g 400 |
|------------------------|-------|