



DUBAI CHOCOLATE STICK

SEMIFREDDO

INGREDIENTS

TENDER DESSERT
LIQUID CREAM 35% FAT
JOYPASTE PESTO DI PISTACCHIO

g 300
g 1000
g 100

PREPARATION

Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer, add JOYPASTE PESTO DI PISTACCHIO.

SWIRL

INGREDIENTS

JOYCREAM PISTACCHIO CROCK
PASTA KATAIFI

g 500
g 100

PREPARATION

Add pasta kataifi previously cooked with JOYCREAM PISTACCHIO CROCK.

CHOCOLATE MILK COATING

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC MILK

To Taste

PREPARATION

Heat JOYCOUVERTURE EXTRA CHOC MILK at 30°.

FINAL COMPOSITION

With a pastry bag fill half of the silicon moulds and place in the centre a small amount of JOYCREAM PISTACCHIO CROCK and kataifi previously cooked.

Close with the semifreddo and insert the stick.

Place into the blast chiller and bring to -40°C.

Remove sticks from the moulds and cover with dark chocolate.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER