

STRAWBERRY AND FRIZZZI POP PINK

STRAWBERRY SORBET WITH CRACKLING RED FRUIT SWIRL

DIFFICULTY LEVEL

STRAWBERRY SORBET

INGREDIENTS		PREPARATION
WATER	g 2500	Mix JOYQUICK FRAGOLA and water with an immersion blender.
JOYQUICK FRAGOLA	g 1250	Let it rest for 10/15 minutes, then pour the ice cream in the batch freezer machine and start the
TOTAL	g 3750	freezing process.

CRACKLING RED FRUIT SWIRL

INGREDIENTS		
JOYCREAM FRIZZZI POP PINK	g 2000	

FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a first layer. Variegate the ice cream with JOYCREAM FRIZZZI POP PINK (about 1 kg). Immediately deposit one more layer of ice cream (about 2 kg) and put in the shock freezer for per 2-3 minutes. Variegate with one more layer of JOYCREAM FRIZZZI POP PINK (about 1 kg) and put in the shock freezer for about 5 minutes. Decorate the ice cream as you prefer with Dobla decorations.

ATTENTION:

In order to get the surprising crackling and sparkling effect, it is very important to keep the right proportion of 2 parts of Strawberry ice cream and 1 part of JOYCREAM FRIZZI POP PINK variegate.

