



## VANILLA ICE-CREAM ON A STICK

### STEP 1

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#### INGREDIENTS

LIQUID CREAM	g 1.000
TENDER DESSERT	g 300
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 35

#### PREPARATION

Add **TENDER DESSERT/TENDER MIX** to the cream and whip in a planetary mixer. Add the vanilla paste and mix. With a pastry bag, fill the special silicone moulds for ice-cream on a stick by half and place a small amount of **NOCCIOLATA ICE** in the center. Close with the vanilla soft ice-cream and insert the stick. Put into the blast freezer and bring to a temperature of -40°C. Remove quickly from the moulds and cover with **JOYCOUVERTURE GIANDUIOTTO** or **JOYCOUVERTURE EXTRA CHOC DARK** previously heated to 35°C. Decorate as you wish.

### STEP 2

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#### INGREDIENTS

NOCCIOLATA ICE	To Taste
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### STEP 3

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#### INGREDIENTS

JOYCOUVERTURE GIANDUIOTTO	To Taste
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