



WILD BERRIES IGLOO

STEP 1

INGREDIENTS

| | |
|-----------------|---------|
| TOP FROLLA | g 1.000 |
| UNSALTED BUTTER | g 400 |
| EGGS | g 100 |

PREPARATION

Whip all the ingredients with a planetary mixer until obtaining a soft mixture.

Fill the specific rounded rectangular silicon moulds for the half (cm 8X3) with the vanilla semi-frozen, add a small quantity of **JOYFRUIT WILD BERRIES** in the middle, fill completely with some more vanilla semi-frozen, smooth and put into the blast chiller. Take out of the mould, spray with White Velvet spray and lay on the half base of shortpastry. On the other side, lay down a row of fresh mixed berries. Decorate the surface of the semi-frozen with a stripe of white chocolate.

STEP 2

INGREDIENTS

| | |
|--------------------------------------|---------|
| LIQUID CREAM | g 1.000 |
| TENDER DESSERT | g 300 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 30 |

PREPARATION

Whip all the ingredients with a planetary mixer until obtaining a soft mixture.

Fill the specific rounded rectangular silicon moulds for the half (cm 8X3) with the vanilla semi-frozen, add a small quantity of **JOYFRUIT WILD BERRIES** in the middle, fill completely with some more vanilla semi-frozen, smooth and put into the blast chiller. Take out of the mould, spray with White Velvet spray and lay on the half base of shortpastry. On the other side, lay down a row of fresh mixed berries. Decorate the surface of the semi-frozen with a stripe of white

chocolate.

STEP 3

INGREDIENTS

JOYFRUIT FRUTTI DI BOSCO

To Taste