WILD BERRIES IGLOO



STEP 1

INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Whip all the ingredients
UNSALTED BUTTER	g 400	
EGGS	g 100	Fill the specific rounded

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 semifrozen, 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 semifrozen, 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

