



CHOCO-RASPBERRY STICKS

👤 Advanced level

PROCEDURE

TOP FROLLA

1.000g

Whip cream, water and **TENDER DESSERT/TENDER MIX** with a planetary mixer until obtaining a soft, not fully whipped mixture, add **JOYPASTE COCOA INTENSE** and mix gently. Fill till the half the specific moulds for silicon sticks with chocolate semi-frozen, add a small quantity of **JOYFRUIT RASPBERRY** in the middle, fill completely with some more chocolate semi-frozen, level and put into the blast chiller. Take out of the mould, cover with **MIRROR RASPBERRY** previously warmed at 50-55°C and put into the freezer (-18°C). Lay down the long side of the stick onto the rectangle of puff pastry and decorate with half raspberry.

PROCEDURE

liquid cream
water

950g
50g

Whip cream, water and **TENDER DESSERT/TENDER MIX** with a planetary mixer until obtaining a soft, not fully whipped mixture, add **JOYPASTE COCOA INTENSE** and mix gently. Fill till the half the specific moulds for silicon sticks with chocolate semi-frozen, add a small quantity of **JOYFRUIT RASPBERRY** in the middle, fill completely with some more chocolate semi-frozen, level and put into the blast chiller. Take out of the mould, cover with **MIRROR RASPBERRY** previously warmed at 50-55°C and put into the freezer (-18°C). Lay down the long side of the stick onto the rectangle of puff pastry and decorate with half raspberry.



Extraordinary
made simple.