



# CHOCOLATE AND PEACH

chef Intermediate level

## SEMIFREDDO CACOA BASE

### Ingredients

liquid cream 35% fat

water

TENDER DESSERT

JOYPASTE COCOA INTENSE

JOYFRUIT PESCA

### Preparation

950g Whip cream, water and **TENDER DESSERT** with a planetary mixer until

50g obtaining a soft but not fully whipped mixture, add **JOYPASTE COCOA**

300g **INTENSE** and mix gently.

100-110g Fill the specific mono-portion silicon mould for the half with the chocolate

qb semi-frozen, add a small quantity of **JOYFRUIT PEACH** in the middle, fill

almost completely with some more chocolate semi-frozen, close by creating a thin layer of **JOYCREAM SUPREMO** and put into a shock freezer.

## Final composition

Take out of the mould, spray with Chocolate Velvet, put onto the Dacquoise rectangle and lay down into the superficial hollow made by the mould of the other **JOYFRUIT PEACH**.