



# CHOCOLATE AND PEACH

👩🍳 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**.