



CHOCOLATE AND PEACH

👤 Intermediate level

SEMIFREDDO CACOA BASE

liquid cream 35% fat
water

TENDER DESSERT

JOYPASTE COCOA INTENSE

JOYFRUIT PESCA

950g

50g

300g

100-110g

qb

Whip cream, water and **TENDER DESSERT** with a planetary mixer until obtaining a soft but not fully whipped mixture, add **JOYPASTE COCOA INTENSE** and mix gently.

Fill the specific mono-portion silicon mould for the half with the chocolate 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**.

irca
GROUP

Extraordinary
made simple.