



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**.