



TROPICAL PARFAIT

👤 Basic level

PARFAIT

MINT BISCUIT

INGREDIENTS

[BISCUIMIX](#)

water

eggs

[JOYPASTE MENTA](#)

PREPARATION

- 500g Whip all ingredients for 8-10 minutes on high speed in planetary mixer.
- 200g Spread on sheets of baking paper (about 500g each 60x40 cm baking pan).
- 300g Bake briefly at 220-230°C with valve closed.
- 50g On leaving the oven blast chill for a few minutes then cover with plastic sheets to prevent drying and place in the refrigerator until ready to use. N.B. For maximum whipping effect, it is recommended to use doses proportionate to the capacity of the planetary mixer.

MINT PARFAIT

INGREDIENTS

[TENDER DESSERT](#)

liquid cream 35% fat

[JOYPASTE MENTA](#)

PREPARATION

- 140g Whip cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving the mixture semi-whipped.
- 500g Combine JOYPASTE MENTA and mix gently.
- 30g Pour into small silicone semi-sphere molds and blast chill to -30°C.

PINEAPPLE PARFAIT

INGREDIENTS

[TENDER DESSERT](#)

liquid cream 35% fat

[JOYPASTE ANANAS](#)

PREPARATION

- 135g Whip the cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving the mixture semi-whipped.
- 500g Combine JOYPASTE ANANAS and mix gently.
- 40g

FINISHING

INGREDIENTS

MIRROR CIOCCOLATO BIANCO

JOYPASTE MENTA

PREPARATION

qb Combine ingredients together before using.

qb

Final composition

In a ring prepared with acetate, place a disk of mint biscuit on the bottom.

Fill halfway with the pineapple semifreddo.

Insert mint half-balls scatteringly and close with another layer of pineapple semifreddo.

Shave and place in a blast chiller at -30°C.

Decorate the surface with MIRROR EXTRA WHITE and JOYPASTE MENTA, dried pineapple and toasted coconut rapè.

Store in freezer at -18°C until ready to use.