

# TROPICAL PARFAIT

🏠 Basic level

PARFAIT

## MINT BISCUIT

BISCUIMIX

water

eggs

JOYPASTE MENTA

500g

200g

300g

50g

Whip all ingredients for 8-10 minutes on high speed in planetary mixer.

Spread on sheets of baking paper (about 500g each 60x40 cm baking pan).

Bake briefly at 220-230°C with valve closed.

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

TENDER DESSERT

liquid cream 35% fat

JOYPASTE MENTA

140g

500g

30g

Whip cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving the mixture semi-whipped.

Combine JOYPASTE MENTA and mix gently.

Pour into small silicone semi-sphere molds and blast chill to -30°C.

## PINEAPPLE PARFAIT

### TENDER DESSERT

liquid cream 35% fat

### JOYPASTE ANANAS

135g

500g

40g

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

## FINISHING

### MIRROR CIOCCOLATO BIANCO

### JOYPASTE MENTA

qb

qb

Combine ingredients together before using.

## 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.



Extraordinary  
made simple.