TROPICAL PARFAIT

Basic level

PARFAIT

MINT BISCUIT

BISCUIMIX	500g	Whip all ingredients for 8-10 minutes on high speed in planetary mixer.
water	200g	
eggs	300g	Spread on sheets of baking paper (about 500g each 60x40 cm baking pan).
JOYPASTE MENTA	50g	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	140g	Whip cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving the mixture semi-whipped.
liquid cream 35% fat	500g	
JOYPASTE MENTA	30g	Combine JOYPASTE MENTA and mix gently.
		Pour into small silicone semi-sphere molds and blast chill to -30°C.

PINEAPPLE PARFAIT

TENDER DESSERT	135g	Whip the cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving the mixture semi-whipped.
liquid cream 35% fat	500g	
JOYPASTE ANANAS	40g	Combine JOYPASTE ANANAS and mix gently.

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FINISHING

MIRROR CIOCCOLATO BIANCO	qb	Combine ingredients together before using.
JOYPASTE MENTA	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.