



# BLACK CHERRY AND CARAMEL ICE CREAM ON STICK

👤 Advanced level

## SEMIFREDDO

TENDER DESSERT - or TENDER MIX  
liquid cream 35% fat  
JOYFRUIT AMARENA INSTINCT

300g  
1000g  
qb

Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer.  
With a pastry bag fill half of the silicon moulds and place in the centre a small amount of JOYFRUIT AMARENA INSTINCT.  
Close with the semifreddo and insert the stick.  
Place into the blast chiller and bring to -40°C.

## CARAMEL GLAZE

CHOCOSMART CARAMEL CRUMBLE

qb Heat at 35°C.

## FINAL COMPOSITION

Quickly unmould and cover with caramel glaze.  
Decorate the surface with Dobra decorations.