



BLACK CHERRY AND CARAMEL ICE CREAM ON STICK

chef Advanced level

SEMIFREDDO

Ingredients

TENDER DESSERT

liquid cream 35% fat

JOYFRUIT AMARENA INSTINCT

Preparation

300g Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer.

1000g qb 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

Ingredients

CHOCOSMART CARAMEL CRUMBLE

Preparation

qb Heat at 35°C.

Final composition

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