



BLACK CHERRY AND CARAMEL ICE CREAM ON STICK

👤 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.