

CHURROS & DULCE DE LECHE

Basic level



RECIPE CREATED BY:

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Pastry Chef

MOUSSE AL DULCE DE LECHE

liquid cream 35% fat	500g	Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped cream and gently mix until a soft texture. Fill the silicon mould and freeze them completely.
LILLY NEUTRO	100g	
water	100g	
JOYPASTE DULCE DE LECHE	30g	

CHURROS

DELI CHOUX	1.000g	Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped cream and gently mix until a soft texture. Fill the silicon mould and freeze them completely.
water - (50-55°C)	1.300g	
JOYPASTE CANNELLA	30g	