



CHURROS & DULCE DE LECHE

chef Basic level

MOUSSE AL DULCE DE LECHE

INGREDIENTS

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE DULCE DE LECHE

PREPARATION

500g Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped

100g cream and gently mix until a soft texture. Fill the silicon mould and freeze

100g them completely.

30g

CHURROS

INGREDIENTS

DELI CHOUX

water - (50-55°C)

JOYPASTE CANNELLA

PREPARATION

1.000g Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped

1.300g cream and gently mix until a soft texture. Fill the silicon mould and freeze

30g them completely.