



CHURROS & DULCE DE LECHE

🏠 Basic level



RECIPE CREATED BY:

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Pastry Chef

MOUSSE AL DULCE DE LECHE

liquid cream 35% fat

LILLY NEUTRO

water

JOYPASTE DULCE DE LECHE

500g

100g

100g

30g

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.

CHURROS

DELI CHOUX

water - (50-55°C)

JOYPASTE CANNELLA

1.000g

1.300g

30g

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.

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Extraordinary
made simple.