

GELATO ON A STICK - YOGHURT AND FRUIT

Advanced level

PROCEDURE

JOYPLUS PROSOFT	1.000g
	50g

In this recipe you can choose whether to prepare the fruit insert using fruit pulp or **FRUTTIDOR**.

RECIPE FRUIT INSERT WITH FRUTTIDOR

Mix cream, water, **TENDER DESSERT/TENDER MIX** and **JOYGELATO YOGHURT** and mix in a planetary mixer. Fill the remaining two thirds of the moulds using a pastry bag, insert the stick and place in a blast chiller. The ice-cream sticks can be conserved at negative temperatures (-14 o -18°C) or covered with **JOYCOUVERTURE** (free choice flavour), previously heated at 30-35°C. The surface can be decorated to taste.

PROCEDURE

fresh fruit purée	800g
water	200g

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PROCEDURE

liquid cream	800g
water	200g
	250g

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