

STRAWBERRY AND FRIZZZI POP PINK

Intermediate level

Strawberry sorbet with crackling red fruit swirl

STRAWBERRY SORBET

water	2500g	Mix JOYQUICK FRAGOLA and water with an immersion blender. Let it rest for 10/15 minutes, then pour the ice cream in the batch freezer machine and start the freezing process.
JOYQUICK FRAGOLA	1250g	
TOTAL	3750g	

FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a first layer. Variegate the ice cream with JOYCREAM FRIZZZI POP PINK (about 1 kg).
Immediately deposit one more layer of ice cream (about 2 kg) and put in the shock freezer for per 2-3 minutes.
Variegate with one more layer of JOYCREAM FRIZZZI POP PINK (about 1 kg) and put in the shock freezer for about 5 minutes.
Decorate the ice cream as you prefer with Dobla decorations.

ATTENTION:

In order to get the surprising crackling and sparkling effect, it is very important to keep the right proportion of 2 parts of Strawberry ice cream and 1 part of JOYCREAM FRIZZZI POP PINK variegate.