



# STECCO JOYFULL LIMONE

chef Intermediate level

## INGREDIENTS

water  
JOYFULL LIMONE

## PREPARATION

2200g Mix **JOYFULL LIMONE** with water, mix with hand blender, let the mixture  
1800g rest for some minutes and put in the batch freezer.

## STICK PREPARATION

### INGREDIENTS

JOYCREAM LEMONBISCOTTO

### PREPARATION

qb With a pastry bag fill half of the silicon moulds and close with **JOYCREAM LEMONBISCOTTO**.  
Put into the blast chiller and bring to -40°C.

## FINAL COMPOSITION

### INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK

### PREPARATION

qb Heat **JOYCOUVERTURE EXTRA CHOC DARK** A 30°.  
Remove sticks from the moulds and cover with dark chocolate.