

# STECCO JOYFULL LIMONE

#### **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**

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**

Heat JOYCOUVERTURE EXTRA CHOC DARK A 30°.

Remove sticks from the moulds and cover with dark chocolate.