



DUBAI CHOCOLATE STICK

👨🍳 Advanced level

The hottest trend of the year, on a stick. Crispy kataifi pastry, a creamy pistachio heart, and a chocolate coating: the Dubai Chocolate Stick is the gelato take on the most viral trend of the moment.

Semifreddo

INGREDIENTS

TENDER DESSERT

liquid cream 35% fat

JOYPASTE PESTO DI PISTACCHIO

PREPARATION

300g Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary
1000g mixer, add JOYPASTE PESTO DI PISTACCHIO.
100g

SWIRL

INGREDIENTS

JOYCREAM DUBAI PISTACCHIO

PREPARATION

Add **JOYCREAM DUBAI PISTACCHIO**

CHOCOLATE MILK COATING

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC MILK

PREPARATION

Heat JOYCOUVERTURE EXTRA CHOC MILK at 30°.

Final composition

- With a pastry bag fill half of the silicon moulds and place **JOYCREAM DUBAI PISTACCHIO** in the centre.
- Close with the semifreddo and insert the stick.
- Place into the blast chiller and bring to -40°C.
- Remove sticks from the moulds and cover with dark chocolate.