

DUBAI CHOCOLATE STICK

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.