

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.



RECIPE CREATED BY:

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Gelato Maker

SEMIFREDDO

TENDER DESSERT	300g	Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer, add JOYPASTE PESTO DI PISTACCHIO.
liquid cream 35% fat	1000g	
JOYPASTE PESTO DI PISTACCHIO	100g	

SWIRL

JOYCREAM DUBAI PISTACCHIO	qb	Add **JOYCREAM DUBAI PISTACCHIO**

CHOCOLATE MILK COATING

JOYCOUVERTURE EXTRA CHOC MILK	qb	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.

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Extraordinary made simple.