



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:

Laura Di Modugno
Gelato Maker

SEMIFREDDO

TENDER DESSERT

liquid cream 35% fat

JOYPASTE PESTO DI PISTACCHIO

300g

1000g

100g

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

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.



Extraordinary
made simple.