

WHITE STICK DUBAI

Intermediate level



RECIPE CREATED BY:

Laura Di Modugno

Gelato Maker

NAMELAKA PREPARATION

liquid cream 35% fat	150g	mix cream, water and TENDER DESSERT. Add JOYCREAM WHITE and cream, mix and leave one night in fridge.
water	50g	
TENDER DESSERT	40g	
JOYCREAM WHITE	250g	
liquid cream 35% fat	200g	

STICKS PREPARATION

JOYCREAM DUBAI PISTACCHIO	100g	Whip namelaka and dress it in a stick molds, put in a shock freezer until harder. Unmold and cover with JOYCREAM DUBAI PISTACCHIO and put again in shock freezer.
sunflower seed oil	10g	

FINAL COMPOSITION

Warm JOYCOUVERTURE EXTRA CHOC WHITE at 35° and cover sticks. Decorate with pistachio grains and DOBLA DECORATIONS.

irca GROUP

Extraordinary made simple.