



WHITE STICK DUBAI

👤 Intermediate level

namelaka preparation

INGREDIENTS

liquid cream 35% fat
water

TENDER DESSERT

JOYCREAM WHITE

liquid cream 35% fat

PREPARATION

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

STICKS PREPARATION

INGREDIENTS

JOYCREAM DUBAI PISTACCHIO

sunflower seed oil

PREPARATION

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

Final composition

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