



# WHITE STICK DUBAI

👤 Intermediate level



**RECIPE CREATED BY:**

Laura Di Modugno  
Gelato Maker

## NAMELAKA PREPARATION

liquid cream 35% fat  
water

TENDER DESSERT

JOYCREAM WHITE

liquid cream 35% fat

150g

50g

40g

250g

200g

mix cream, water and TENDER DESSERT. Add JOYCREAM WHITE and cream, mix and leave one night in fridge.

## STICKS PREPARATION

JOYCREAM DUBAI PISTACCHIO

sunflower seed oil

100g

10g

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.

## FINAL COMPOSITION

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

**irca**  
GROUP

Extraordinary  
made simple.