



FRANUÍ CAKE

chef Basic level

Recipe for preparing the Franuí Cake.

PREPARATION

INGREDIENTS

joycream franuí white

gelato/sorbet raspberry

joycream franuí milk

joycouverture extra choc white

joycouverture extra choc milk

bon bon franuí

PREPARATION

120g

350g

90g

35g

35g

9

- Place the stainless-steel ring (16 cm DIAMETER – H. 4 cm) on a work surface together with the acetate strip, making sure they are the same height.
- Pour 120 g of JOYCREAM FRANUÍ WHITE into a bowl and roughly chop 5 FRANUÍ bon bons with a knife.
- Spread the variegate evenly over the bottom of the mold and blast freeze for about 10–15 minutes.
- Spread the raspberry gelato inside the mold, filling evenly and leaving about 2 mm from the top edge.
- Pour and level the JOYCREAM FRANUÍ MILK over the previously blast-frozen gelato cake.
- Prepare a silicone mold with the same diameter as the cake (16cm).
- Melt the JOYCOUVERTURE EXTRA CHOC WHITE and pour it onto the bottom of the silicone mold. Let it set in the blast freezer for 3–5 minutes.
- Melt the JOYCOUVERTURE EXTRA CHOC MILK and pour it evenly over the first layer. Return to the blast freezer for another 3–5 minutes.
- Cut the remaining FRANUÍ in half directly from the freezer.
- Place the cover disc on top of the gelato cake and gently break the surface to level it.
- Decorate with FRANUÍ bon bons and remove the stainless-steel ring together with the acetate.