

SNACK BAR WITH FRANUÍ

Basic level

Recipe for preparing the Snack Bar with Franuí.



RECIPE CREATED BY:

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Ice cream maker

PREPARATION

PRALIN DELICRISP FRUITS ROUGES	120g
JOYCREAM RASPBERRY WHITE	150g
JOYCREAM RASPBERRY MILK	150g
FRANUÍ	27
JOYCOUVERTURE EXTRA CHOC MILK	as needed

- Melt the PRALIN DELICRISP FRUITS ROUGES and pour it evenly onto the bottom of a silicone mold (18×18 cm).
- Blast freeze for approximately 10 minutes.
- Pour JOYCREAM RASPBERRY WHITE directly over the PRALIN DELICRISP FRUITS ROUGES and blast freeze for 10–15 minutes.
- Pour a layer of JOYCREAM RASPBERRY MILK over the JOYCREAM RASPBERRY WHITE and blast freeze for another 10–15 minutes.
- Remove the frozen slab and cut it with a smooth knife into strips measuring 6×18 cm.
- Then, every 2 cm, cross-cut with the knife to obtain 27 bars of 2×6 cm each.
- Cut the remaining FRANUÍ in half (total: 54 halves).
- Place two FRANUÍ halves on top of each bar, on the coating, to ensure stability.
- Melt the JOYCOUVERTURE EXTRA CHOC MILK to approximately 30?°C and pour it into a bowl.
- Dip one bar at a time, using a dipping fork or skewer.
- Allow the coating to crystallize and remove any excess.
- Store the product at a temperature between –13?°C and –20?°C. The bars are ready for immediate tasting.