

LOLLIPOP WITH FRANUÍ

Basic level

Colourful, playful, irresistible.
Lollipops created with Franui bites are a contemporary proposal for your artisanal gelato shop. A smooth coating, an unexpected texture, an experience that brings together creativity and taste in one simple concept. Because when an idea is simple yet distinctive, the result is pure JOY.

PREPARATION

Raspberry Ice Cream/Sorbet	30g
Franuí	1
Joycouverture Extra Choc Milk	8g
Wooden Stick	1

- Scoop one ball of raspberry ice cream using a 5 cm diameter scoop.
- Place one Franuí bite in the center and seal with more ice cream, making sure it is completely covered.
- Place the scoop on baking paper and position it in the gelato display at -13 °C. Insert the wooden stick.
- Blast freeze for approximately 20–30 minutes.
- Dip the blast-frozen lollipop into the coating and allow it to crystallize in the display at -13 °C.
- Store the product at -20 °C.