



FRANUÍ LOLLIPOP

chef Basic level

Recipe to prepare Franuí Lollipop.

PREPARATION

INGREDIENTS

raspberry gelato/raspberry

bon bon franuí

joycouverture extra choc milk

wooden stick

PREPARATION

30g

1

8g

1

- Scoop one ball of raspberry ice cream using a 5 cm diameter scoop.
- Place one FRANUÍ bon bon 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.