

COCONUT AND PASSION FRUIT SEMIFREDDO

Intermediate level

Recipe to create a semifreddo with exotic flavors: coconut and passion fruit



RECIPE CREATED BY:

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Pastry Chef

VANILLA BISCUIT

Irca Genoise	1000g
Whole Eggs - at room temperature	1200g
Honey	100g

- Whip all the ingredients in a stand mixer for 10–12 minutes using the whisk attachment at medium-high speed.
- Spread the whipped batter evenly on parchment paper to a thickness of 0.5 cm.
- Bake briefly at 200–220°C with the vent closed.
- After removing from the oven, let it cool for a few minutes, then cover with plastic sheets to prevent drying and store in the refrigerator until ready to use.

COCONUT SEMIFREDDO

Cream 35% m.g.	1000g
Tender Dessert	50g
Joygelato Cocco	50g

- Combine the cream, Tender Dessert, and Joygelato Coconut in a stand mixer and semi-whip.
- Pour into the molds, top with the vanilla biscuit, and blast chill.

PASSION FRUIT GELEÈ

Passion Fruit Puree	500g
Lilly neutro	100g
Dextrose	25g

- Heat the puree.
- Add the remaining ingredients.
- Blend and pour into the topper molds.

irca GROUP

Extraordinary made simple.

ROCHER GLAZE

Reno X Milk 33,6%	500g
rice oil	50g
Hazelnut grains	50g

- Melt the chocolate to 45°C.
- Add the chocolate and praline, and mix.

FINAL COMPOSITION

- Remove from the molds, dip the bottom in Rocher glaze, and allow it to set.
- Place the gelled topper on top of the semifreddo.
- Decorate as desired.