



CRYSTAL MANGO STICK

🏠 Basic level

Recipe for a delicious Mango Stick



RECIPE CREATED BY:

Emanuele Arceci

Ice cream maker

COCONUT SEMIFREDDO BASE

Cream 35% m.f.

Whole Milk

[Tender Mix](#)

[Joypaste Vaniglia 1919](#)

[Joygelato Cocco](#)

[Joyfruit Mango](#)

620g

150g

230g

20g

50g

qb

- Pour the cream and milk specified in the recipe into a narrow, tall jug.
- Add the Joypaste vaniglia 1919 and Joygelato Cocco.
- Blend with an immersion blender until a smooth mixture is obtained.
- Pour the mixture into suitable molds previously fitted with sticks inside.
- Prepare the Joyfruit Mango in a piping bag for insertion.
- Pour the variegato when the mixture (base - stick tender mix) is still creamy.
- Smooth out any excess with a spatula and place in the blast chiller for about 30 minutes.
- Remove the sticks and dip them in the previously prepared Mango coating.

MANGO COUVERTURE

[Joycream Crystal Mango](#)

[Joycouverture Extra Choc White](#)

900g

100g

Melt the Joycouverture Extra Choc White and mix it together with the Joycream Crystal Mango.

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GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Mango couverture - Previously prepared

Joycouverture Extra Choc White

qb

qb

- Remove the sticks and dip them in the previously prepared Mango coating.
- Do a revision in the Joycouverture Extra Choc White (colored yellow) as a double covering.
- Wait for complete crystallization in the display case at -13°C and store them in a vertical display case at -20°C.
- TIP: Joycream Crystal Mango should be mixed with 15% of Joycouverture Extra Choc White.



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