CRYSTAL MANGO STICK

Basic level

Recipe for a delicious Mango Stick

RECIPE CREATED BY:

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Ice cream maker

COCONUT SEMIFREDDO BASE

Cream 35% m.f.	620g
Whole Milk	150g
Tender Mix	230g
Joypaste Vaniglia 1919	20g
Joygelato Cocco	50g
Joyfruit Mango	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	900g
Joycouverture Extra Choc White	100g

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

FINAL COMPOSITION

Mango couverture - Previously prepared	qb
Joycouverture Extra Choc White	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.