



REALISTIC HAZELNUT

👨‍🍳 Basic level



RECIPE CREATED BY:

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Gelato Maker

HAZELNUT SEMIFREDDO

Whipped Cream
[Tender Dessert](#)
[Joypaste Nocciola Italia](#)

1000g
 300g
 130g

Place the cream, Tender Dessert and Joypaste Nocciola Italia in a planetary mixer.

INSERT

Caramelised Hazelnuts
[Joycream Caramellato](#)

qb
 qb

Combine the caramelized hazelnuts with Joycream Caramellato.

FINAL ASSEMBLY

Joycream Crumble
[Joycouverte Extra Choc Milk](#)
[Joycouverte Extra Choc White](#)

Pipe the semifreddo into the hazelnut-shaped mold and place the insert in the center. Pipe in more semifreddo, then finish with a layer of JOYCREAM CRUMBLE. Place in the blast freezer until completely frozen.
 Unmold the dessert. Melt JOYCOUVERTURE EXTRA CHOC MILK at 35°C and dip the frozen individual portion into it. Melt JOYCOUVERTURE EXTRA CHOC WHITE at 35°C and dip only the base.

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Extraordinary
 made simple.