



WHITE CHOCOLATE CREMINO WITH FRIZZZI POP PINK

WHITE CHOCOLATE CREMINO WITH RED FRUIT CRACKLING SWIRL

DIFFICULTY LEVEL



WHITE CHOCOLATE ICE CREAM

INGREDIENTS

MILK 3.5% FAT - BOILING

JOYQUICK WHITE CHOCOLATE

TOTAL

g 3000

g 1200

g 4200

PREPARATION

Using a hand blender, mix together JOYQUICK WHITE CHOCOLATE and boiling milk.

Let the mixture rest for 10-15 minutes then pour the ice cream in the batch freezer machine and start the freezing process.

CRACKLING INSERT AND TOPPER

INGREDIENTS

JOYCREAM FRIZZZI POP PINK

g 1800

PREPARATION

Pour about 800 gr of JOYCREAM FRIZZZI POP PINK in the proper silicone molds for inserts and blast chill until cool.

Pour about 1000 gr of JOYCREAM FRIZZZI POP PINK in the proper silicone molds for topper and blast chill until cool.

FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a layer with smooth surface.

Remove the insert of JOYCREAM FRIZZZI POP PINK from the silicone mold and place it on the surface of the ice cream.

Immediately deposit another layer of ice cream (about 1,5 kg) smoothing it well and place in the shock freezer for 2-3 minutes.

Make the last layer of the cremino by rolling, on its surface, one more layer of JOYCREAM FRIZZZI POP PINK (about 1 kg) and put in the shock freezer for about 10 minutes. If you prefer, you can use a Top Ice silicone mold to create original textures.

Decorate the surface as you wish with Dobla decorations.

ATTENTION:

In order to get the surprising crackling and sparkling effect it is very important to keep the right proportion of 2 parts of white chocolate ice cream and one part of JOYCREAM FRIZZZI POP PINK

AMBASSADOR'S TIPS

JOYCREAM FRIZZZI POP PINK is also perfect in combination with [JOYQUICK FRAGOLA](#)