



COPACABANA

STEP 1

INGREDIENTS

BISCUIMIX CHOC
WATER
EGGS
TOTAL

g 500
g 300
g 300
g 1.100

PREPARATION

Recipe for two cakes, diameter: cm 18 - height: cm 4.5

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add JOYPASTE BANANA and mix gently. Fill in 4 mono-portion silicon moulds with half-cocoa bean shape and put into a shock freezer. Fill in a silicon mould with 18 cm diameter for $\frac{3}{4}$ with the banana semi-frozen, put the chocolate and Rhum disk and close by making a chocolate Biscuit disk adhere with some banana semi-frozen; put into a shock freezer at -30°C. Take out of the silicon mould, spray with White Velvet effect and decorate with two mono-portions with cocoa bean shape previously sprayed with Cocoa Velvet effect. Keep at -18°C until usage.

STEP 2

INGREDIENTS

LIQUID CREAM 35% FAT
TENDER DESSERT
IRCA CHOC
RUM
TOTAL

g 500
g 150
g 60
g 10
g 720

PREPARATION

Recipe for two cakes, diameter: cm 18 - height: cm 4.5

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add JOYPASTE BANANA and mix gently. Fill in 4 mono-portion silicon moulds with half-cocoa bean shape and put into a shock freezer. Fill in a silicon mould with 18 cm diameter for $\frac{3}{4}$ with the banana semi-frozen, put the chocolate and Rhum disk and close by making a chocolate Biscuit disk adhere with some banana semi-frozen;

put into a shock freezer at -30°C. Take out of the silicon mould, spray with White Velvet effect and decorate with two mono-portions with cocoa bean shape previously sprayed with Cocoa Velvet effect. Keep at -18°C until usage.

STEP 3

INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
JOYPASTE BANANA	g 90
TOTAL	g 1.360

PREPARATION

Recipe for two cakes, diameter: cm 18 - height: cm 4.5

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add JOYPASTE BANANA and mix gently. Fill in 4 mono-portion silicon moulds with half-cocoa bean shape and put into a shock freezer. Fill in a silicon mould with 18 cm diameter for $\frac{3}{4}$ with the banana semi-frozen, put the chocolate and Rhum disk and close by making a chocolate Biscuit disk adhere with some banana semi-frozen; put into a shock freezer at -30°C. Take out of the silicon mould, spray with White Velvet effect and decorate with two mono-portions with cocoa bean shape previously sprayed with Cocoa Velvet effect. Keep at -18°C until usage.