



MINT AND STRAWBERRY FROZEN SPOON DESSERT

- BISCUIT RECIPE: WIP THE INGREDIENTS AT MAXIMUM SPEED IN A PLANETARY MIXER FOR 7/8 MINUTES. SPREAD ABOUT 450 GR OF WHIPPED MIXTURE OVER A 60X40 CM BAKING TIN COVERED WITH PARCHMENT PAPER. BA

INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
HONEY	g 50

PREPARATION

- Assembly: put one disk of biscuit on the bottom of a Bavarian cake mold with a diameter of 16 cm and height 3-3,5 cm (with a triacetate side strip). Fill the mold by 1/3 with the strawberry mousse, place another biscuit disk and spread a thin layer of JOYCREAM WAFERNUT NOIR. Add a final layer of mint mousse as to form a triple layer. Put in the batch freezer (-40°C) until completely frozen. Finally spread a layer of JOYCREAM WAFERNUT NOIR over the entire surface, take the mousse out of the molds and take off the triacetate strip. Decorate the sides with chocolate rectangles and store in the showcase at -14°C.

STEP 2

INGREDIENTS

TENDER DESSERT	g 300
LIQUID CREAM 35% FAT	g 1.000
PASTA AROMATIZZANTE FRAGOLA	g 60

STEP 3

INGREDIENTS

JOYCREAM WAFERNUT NOIR	To Taste
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STEP 4

INGREDIENTS

TENDER DESSERT	g 300
LIQUID CREAM 35% FAT	g 1.000
JOYPASTE MENTA	g 50