



DUBAI CHOCOLATE STICK

THE HOTTEST TREND OF THE YEAR, ON A STICK. CRISPY KATAIFI PASTRY, A CREAMY PISTACHIO HEART, AND A CHOCOLATE COATING: THE DUBAI CHOCOLATE STICK IS THE GELATO TAKE ON THE MOST VIRAL TREI OF THE MOMENT.

DIFFICULTY LEVEL



SEMIFREDDO

INGREDIENTS

TENDER DESSERT

g 300

LIQUID CREAM 35% FAT

g 1000

JOYPASTE PESTO DI PISTACCHIO

g 100

PREPARATION

Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer, add JOYPASTE PESTO DI PISTACCHIO.

SWIRL

INGREDIENTS

JOYCREAM DUBAI PISTACCHIO

To Taste

PREPARATION

Add **JOYCREAM DUBAI PISTACCHIO**

CHOCOLATE MILK COATING

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC MILK

To Taste

PREPARATION

Heat JOYCOUVERTURE EXTRA CHOC MILK at 30°.

FINAL COMPOSITION

- With a pastry bag fill half of the silicon moulds and place **JOYCREAM DUBAI PISTACCHIO** in the centre.
- Close with the semifreddo and insert the stick.
- Place into the blast chiller and bring to -40°C.
- Remove sticks from the moulds and cover with dark chocolate.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER