



## TARTUFI SEMIFREDDO

### TARTUFI BESAMEMUCHO

Fill the silicone molds with **JOYCREAM BESAMEMUCHO** and put in a blast chiller until completely hardened. Cover with a mixture of **JOYCOUVERTURE GIANDUIOTTO** with the addition of 20% of **HAZELNUT GRANULES** previously heated to 35°C. The product should be stored and consumed at negative temperature (-14° or -18°C).

### TARTUFI SUPREMO

Fill the silicone molds with **JOYCREAM SUPREMO** and put in a blast chiller until completely hardened. Cover with a mixture of **JOYCOUVERTURE EXTRA DARK CHOC** with the addition of 20% of **DULCAMARA** previously heated to 35°C. The product should be stored and consumed at negative temperature (-14 ° or -18 ° C).