

TROPICAL PARFAIT

PARFAIT

DIFFICULTY LEVEL B B B







MINT BISCUIT

INGREDIENTS		PREPARATION
BISCUIMIX	g 500	Whip all ingredients for 8-10 minutes on high speed in planetary mixer.
WATER	g 200	Spread on sheets of baking paper (about 500g each 60x40 cm baking pan).
EGGS	g 300	Bake briefly at 220-230°C with valve closed.
JOYPASTE MENTA	g 50	On leaving the oven blast chill for a few minutes then cover with plastic sheets to prevent drying
		and place in the refrigerator until ready to use.
		N.B. For maximum whipping effect, it is recommended to use doses proportionate to the
		capacity of the planetary mixer.

MINT PARFAIT

INGREDIENTS		PREPARATION
TENDER DESSERT	g 140	Whip cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving
LIQUID CREAM 35% FAT	g 500	the mixture semi-whipped.
JOYPASTE MENTA	g 30	Combine JOYPASTE MENTA and mix gently.
		Pour into small silicone semi-sphere molds and blast chill to -30°C.



PINEAPPLE PARFAIT

INGREDIENTS		PREPARATION
TENDER DESSERT	g 135	Whip the cream and TENDER DESSERT in planetary mixer with whisk at medium speed,
LIQUID CREAM 35% FAT	g 500	leaving the mixture semi-whipped.
JOYPASTE ANANAS	g 40	Combine JOYPASTE ANANAS and mix gently.

FINISHING

INGREDIENTS		PREPARATION
MIRROR CIOCCOLATO BIANCO JOYPASTE MENTA	To Taste To Taste	Combine ingredients together before using.

DECORATION

INGREDIENTS

To Taste GRATED COCONUT To Taste



FINAL COMPOSITION

In a ring prepared with acetate, place a disk of mint biscuit on the bottom.

Fill halfway with the pineapple semifreddo.

Insert mint half-balls scatteringly and close with another layer of pineapple semifreddo.

Shave and place in a blast chiller at -30°C.

Decorate the surface with MIRROR EXTRA WHITE and JOYPASTE MENTA, dried pineapple and toasted coconut rapè.

Store in freezer at -18°C until ready to use.

