



## BANOFFEE AND FRIZZZI POP CHOC STICK

### BANOFFEE SEMIFREDDO STICK WITH CHOCOLATE GIANDUJA CRACKLING COUVERTURE

DIFFICULTY LEVEL



#### BANOFFEE SEMIFREDDO

##### INGREDIENTS

LIQUID CREAM 35% FAT

TENDER DESSERT - OR TENDER MIX

JOYPASTE BANOFFEE

TOTAL

g 1000

g 300

g 105

g 1405

##### PREPARATION

Mount in a planetary mixer cream and TENDER DESSERT/TENDER MIX until a soft but not completely mounted structure is obtained, add JOYPASTE BANOFFEE and mix softly.

Half fill the proper silicone molds for sticks with the banoffee semifreddo, pour a right quantity of JOYCREAM FRIZZZI POP CHOC in the centre, then fill completely with more banoffee semifreddo.

Smooth and place in the shock freezer.

#### FRIZZZI COVERING

##### INGREDIENTS

JOYCOUVERTURE EXTRA CHOC WHITE

JOYCREAM FRIZZZI POP CHOC

g 200

g 800

##### PREPARATION

Slightly heat at 30°/35° JOYCOUVERTURE EXTRA CHOC WHITE, then add JOYCREAM

FRIZZZI POP CHOC

##### FINAL COMPOSITION

Unmold the sticks and cover them with frizzi covering.

Put the sticks in the freezer (-18°C).

#### AMBASSADOR'S TIPS

For a more eye-catching showcase, try our [JOYCOUVERTURE](#) coverings