

LOLLY FRIZZZI POP PINK

YOGURT LOLLYPOP WITH A CRACKLING RED FRUITS COUVERTURE

DIFFICULTY LEVEL

| /OGURT SAUCE | | | |
|-----------------------|---|--|--|
| INGREDIENTS | PREPARATION | | |
| WATER g 80 | Mix together JOYGELATO YOGURT and water until an homogeneus compound is obtained. | | |
| JOYGELATO YOGURT g 60 | | | |

SEMIFREDDO

| INGREDIENTS | | PREPARATION |
|--------------------------|-----|--|
| WATER g2 | 200 | Mount in the planetary mixer cream, water and TENDER DESSERT/TENDER MIX until a soft |
| LIQUID CREAM 35% FAT g 8 | 800 | but not totally mounted structure is obtained. |
| TENDER DESSERT g 3 | 300 | Add the yogurt sauce and softly mix the compound. |
| YOGHURT SAUCE g | 140 | Fill the proper silicone molds for lollypop with yogurt semifreddo, smooth it and place in the |
| | | shock freezer. |
| | | Unmold. |

CRACKLING COVERING

| INGREDIENTS | | PREPARATION |
|---|-------|--|
| JOYCREAM FRIZZZI POP PINK | g 800 | Mix JOYCREAM FRIZZZI POP PINK with JOYCOUVERTURE FRAGOLA |
| JOYCOUVERTURE FRAGOLA - MELTED AT 30-35°C | g 200 | |



FINAL COMPOSITION

Cover with crackling covering and place in the freezer (-18°C)

AMBASSADOR'S TIPS

For a more eye-catching showcase, try our <u>JOYCOUVERTURE</u> coverings

