



MONO BANOFFEE FRIZZZI POP CHOC

CRACKLING BANOFFEE SINGLE-SERVE

DIFFICULTY LEVEL   

CHOCO FIZZY INSERT

INGREDIENTS

JOYCREAM FRIZZZI POP CHOC

To Taste

PREPARATION

Pour the JOYCREAM FRIZZZI POP CHOC into a silicone mold with 6cm diameter and put in the blast chiller until completely frozen.

CARAMEL FINANCIER

INGREDIENTS

DELINOISETTE

g 700\

FLOUR

g 70

VIGOR BAKING

g 5

CORNSTARCH

g 40

EGG WHITES

g 520

UNSALTED BUTTER 82% FAT - MELTED

g 110

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL - MELTED

g 210

PREPARATION

Mix the dry elements

Add the egg whites and mix by hand

Add the melted butter and chocolate in the microwave

Pour into a 60x40 baking pan with parchment paper leveling the mixture well

Cook for 15 minutes at 160-170 ° C, allow to cool before obtaining 8cm diameter discs.

BANOFFEE MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 400	Whip all the ingredients in a planetary mixer with a whisk until you get a firm foam.
WATER	g 100	
LILLY NEUTRO	g 100	
JOYPASTE BANOFFEE	g 45	

FIZZY COATING

INGREDIENTS		PREPARATION
JOYCREAM FRIZZZI POP CHOC	g 800	Combine the two ingredients
JOYCOUVERTURE EXTRA CHOC WHITE - MELTED AT 30-35°C	g 200	

FINAL COMPOSITION

Fill the single portion mold with the mousse and insert the fizzy insert.

Freeze completely.

Unmould and glaze with the fizzy coating.

Place the cake on the financier disc and decorate with TWIST GREEN DOBLA