



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

LIQUID CREAM 35% FAT	g 400
WATER	g 100
LILLY NEUTRO	g 100
JOYPASTE BANOFFEE	g 45

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk until you get a firm foam.

FIZZY COATING

INGREDIENTS

JOYCREAM FRIZZZI POP CHOC	g 800
JOYCOUVERTURE EXTRA CHOC WHITE - MELTED AT 30-35°C	g 200

PREPARATION

Combine the two ingredients

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