



BESAMEMUCHO SEMIFREDDO DESSERT

RECIPE FOR DACQUOISE WITH NUTS FLAVOUR

EGG WHITE	g250
SUGAR	g 60
DELINOISETTE	g400
FLOUR	g100

Mix **DELINOISETTE** and flour dry. Whip the egg white up with granulated sugar. Add the “dry” ingredients and mix gently. Roll out onto a baking pan (cm 60X40) with parchment paper, let some **GRANELLA DI NOCCIOLA** adhere and dust with powdered sugar. Bake at 180°C for about 20 minutes. After cooling, create some rectangles (cm 6.5X6).

RECIPE FOR BESAMEMUCHO SEMIFREDDO DESSERT

CREAM (35% FAT)	g1.000
TENDER DESSERT / TENDER MIX	g 300
JOYPASTE BESAMEMUCHO	g 50

Whip the cream and **TENDER DESSERT/TENDER MIX** with a planetary mixer until obtaining a soft but not fully whipped mixture, add **JOYPASTE BESAMEMUCHO** and mix gently.

Fill the specific mono-portion silicon mould with mouth shape for half with the Besamemucho semifreddo, add a small quantity of **JOYCREAM BESAMEMUCHO** in the middle, fill almost completely with some more semifreddo, close with a thin layer of Dacquoise with nuts and put into a blast chiller. Take out of the mould, spray with Red Velvet and decorate with **BLITZ ICE** drops.