



FRESH TROPICAL SEMIFREDDO

BISCUIT WITH MINT FLAVOUR

BISCUIMIX	g	500
WATER	g	200
WHOLE EGGS	g	300
JOYPASTE MINT	g	50
TOTAL		g1.050

Whip all the ingredients for 8-10 minutes at high speed with a planetary mixer, roll out the whipped pastry uniformly onto sheets of parchment paper with 1 cm thickness, then briefly bake at 220-230°C with closed valve. When taking out of the oven, let it cool for some minutes, then cover with plastic sheets to avoid drying and put into the fridge till usage.

SEMIFREDDO MINT DESSERT

PANNA 35% FAT	g250
TENDER DESSERT / TENDER MIX	g 70
JOYPASTE MINT	g 15
TOTAL	g335

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer leaving the mixture semi-whipped; add JOYPASTE MINT, mix gently and add in a silicon mould with small half balls shape. Put them into a blast chiller at -30°C, take out of the mould and keep them at -30°C.

SEMIFREDDO PINEAPPLE DESSERT

CREAM 35% FAT	g1.000
TENDER DESSERT / TENDER MIX	g 270
JOYPASTE PINEAPPLE	g 80
TOTAL	g1.350

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add JOYPASTE PINEAPPLE and mix. In a ring prepared with acetate, lay a mint Biscuit disk onto the bottom. Fill the half with pineapple semifreddo, insert the mint half balls in a scattered way and close with another layer of pineapple semifreddo, level it and put into a blast chiller at -30°C. Decorate the surface with MIRROR EXTRA WHITE and JOYPASTE MINT, dried pineapple and toasted coconut flakes. Keep in the freezer at -18°C until usage.