



GELATO ON A STICK - YOGHURT AND FRUIT

In this recipe you can choose whether to prepare the fruit insert using fruit pulp or **FRUTTIDOR**.

RECIPE FRUIT INSERT WITH FRUTTIDOR

FRUTTIDOR (FREE CHOICE FLAVOUR)	g1.000
JOYPLUS PROSOFT	g 50

Mix **FRUTTIDOR** with a hand blender and add **JOYPLUS PROSOFT**.

RECIPE FRUIT INSERT WITH FRUIT PULP

FRUIT PULP (FRESH OR FROZEN)	g800
WATER (ABOUT 30°C)	g200
TENDER DESSERT / TENDER MIX	g300

Mix water and **TENDER DESSERT/TENDER MIX**, add fruit and mix with a hand blender. Pour the mix in suitable silicone moulds and fill them by one third, then put them in a blast chiller.

RECIPE YOGHURT SEMIFREDDO

CREAM (4-5°C)	g 800
WATER	g 200

Mix cream, water, **TENDER DESSERT/TENDER MIX** and **JOYGELATO YOGHURT** and mix in a planetary mixer. Fill the remaining two thirds of the moulds using a pastry bag, insert the stick and place in a blast chiller. The ice-cream sticks can be conserved at negative temperatures (-14 o -18°C) or covered with **JOYCOUVERTURE** (free choice flavour), previously heated at 30-35°C. The surface can be decorated to taste.