PISTACHIO ICE-CREAM ON A STICK



STEP 1

INGREDIENTS		PREPARATION
LIQUID CREAM	g 1.000	Add TENDER DESSERT/TENDER MIX to the cream and whip in a planetary mixer. Add the
TENDER DESSERT	g 300	pistachio paste and mix. With a pastry bag, fill the special silicone moulds for ice-cream on a
JOYPASTE PISTACCHIO 100%	g 130	stick and place a small amount of JOYCREAM PISTACHIO in the center. Close with the
		pistachio soft ice-cream and insert the stick. Put into the blast freezer and bring to a temperature
		of -40°C. Remove quickly from the moulds and cover with JOYCOUVERTURE PISTACHIO
		previously heated to 35°C. Decorate the surface as you wish.
STEP 2		
INGREDIENTS		
JOYCREAM PISTACCHIO CROCK	To Taste	
STEP 3		
INGREDIENTS		
JOYCOUVERTURE PISTACCHIO	To Taste	

