



## PEACH MELBA FROZEN DESSERT

### FRUIT FROZEN DESSERT

DIFFICULTY LEVEL



### WHITE BISCUIT

#### INGREDIENTS

BISCUIMIX  
EGGS - AT ROOM TEMPERATURE  
WATER

g 500  
g 300  
g 300

#### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment at high speed for 8-10 minutes.  
Spread the whipped mixture into 1cm thick layers onto parchment paper sheets and bake for a short time at 220-230°C (closed valve).

### RASPBERRY FROZEN DESSERT

#### INGREDIENTS

LIQUID CREAM 35% FAT  
TENDER DESSERT  
JOYPASTE LAMPONE

g 250  
g 70  
g 25

#### PREPARATION

In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft peaks form.  
Combine the flavouring paste by hand, using a spatula, until you the texture is homogeneous.  
Fill a 8cm diameter hemispherical silicone mould.  
Put into the blast chiller at -30°C.  
When frozen, remove the hemispheres from the moulds.

## PEACH DESSERT MIXTURE

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### INGREDIENTS

LIQUID CREAM 35% FAT

g 1000

TENDER DESSERT

g 270

JOYPASTE PESCA

g 80

### PREPARATION

In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft peaks form.

Combine the flavouring paste by hand, using a spatula, until you the texture is homogeneous.

## FRUIT INSERT

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### INGREDIENTS

JOYFRUIT PESCA

To Taste

## COATING

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### INGREDIENTS

JOYCOUVERTURE FRAGOLA - HEATED TO 30°C

To Taste

## FINAL COMPOSITION

Use a 16cm diameter hemispherical silicone mould and fill it for 3/4 of its volume with the peach frozen dessert.

Cover with the raspberry dessert.

Spread a veil of JOYFRUIT and close with a disc of biscuit.

Put in the blast chiller at -18°C.

Remove from mould, cover with JOYCOUVERTURE and decorate with some fruit.

Store in the freezer at -18°C.