



TROPICAL PARFAIT

PARFAIT

DIFFICULTY LEVEL



MINT BISCUIT

INGREDIENTS

- BISCUIMIX
- WATER
- EGGS
- JOYPASTE MENTA

PREPARATION

- g 500 Whip all ingredients for 8-10 minutes on high speed in planetary mixer.
 - g 200 Spread on sheets of baking paper (about 500g each 60x40 cm baking pan).
 - g 300 Bake briefly at 220-230°C with valve closed.
 - g 50 On leaving the oven blast chill for a few minutes then cover with plastic sheets to prevent drying and place in the refrigerator until ready to use.
- N.B. For maximum whipping effect, it is recommended to use doses proportionate to the capacity of the planetary mixer.

MINT PARFAIT

INGREDIENTS

- TENDER DESSERT
- LIQUID CREAM 35% FAT
- JOYPASTE MENTA

PREPARATION

- g 140 Whip cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving
 - g 500 the mixture semi-whipped.
 - g 30 Combine JOYPASTE MENTA and mix gently.
- Pour into small silicone semi-sphere molds and blast chill to -30°C.

PINEAPPLE PARFAIT

INGREDIENTS

TENDER DESSERT	g 135
LIQUID CREAM 35% FAT	g 500
JOYPASTE ANANAS	g 40

PREPARATION

Whip the cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving the mixture semi-whipped.

Combine JOYPASTE ANANAS and mix gently.

FINISHING

INGREDIENTS

MIRROR CIOCCOLATO BIANCO	To Taste
JOYPASTE MENTA	To Taste

PREPARATION

Combine ingredients together before using.

DECORATION

INGREDIENTS

	To Taste
GRATED COCONUT	To Taste

FINAL COMPOSITION

In a ring prepared with acetate, place a disk of mint biscuit on the bottom.

Fill halfway with the pineapple semifreddo.

Insert mint half-balls scatteringly and close with another layer of pineapple semifreddo.

Shave and place in a blast chiller at -30°C.

Decorate the surface with MIRROR EXTRA WHITE and JOYPASTE MENTA, dried pineapple and toasted coconut rapè.

Store in freezer at -18°C until ready to use.