



# 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

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### 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

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO	To Taste
JOYPASTE MENTA	To Taste

### PREPARATION

Combine ingredients together before using.

## DECORATION

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### 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.