

TROPICAL YOGHURT ICE-CREAM ON A STICK

STEP 1

OIL I		
INGREDIENTS		PREPARATION
LIQUID CREAM	g 800	Mix cream, water, TENDER DESSERT/TENDER MIX and JOYGELATO YOGHURT and whip in
WATER	g 200	a planetary mixer. With a pastry bag, fill the special silicone moulds for ice-cream on a stick by
TENDER DESSERT	g 250	half and place a small amount of JOYFRUIT TROPICAL in the center. Close with the yogurt soft
JOYGELATO YOGURT	g 50-55	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 EXTRA CHOC WHITE
		previously heated to 35°C. Decorate as you wish.
STEP 2		
INGREDIENTS		
JOYFRUIT TROPICAL	To Taste	

STEP 3

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC WHITE

To Taste

