



VANILLA ICE-CREAM ON A STICK

STEP 1

INGREDIENTS

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|--------------------------------------|---------|
| LIQUID CREAM | g 1.000 |
| TENDER DESSERT | g 300 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 35 |

PREPARATION

Add **TENDER DESSERT/TENDER MIX** to the cream and whip in a planetary mixer. Add the vanilla paste and mix. With a pastry bag, fill the special silicone moulds for ice-cream on a stick by half and place a small amount of **NOCCIOLATA ICE** in the center. Close with the vanilla 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 GIANDUIOTTO** or **JOYCOUVERTURE EXTRA CHOC DARK** previously heated to 35°C. Decorate as you wish.

STEP 2

INGREDIENTS

| | |
|----------------|----------|
| NOCCIOLATA ICE | To Taste |
|----------------|----------|

STEP 3

INGREDIENTS

| | |
|---------------------------|----------|
| JOYCOUVERTURE GIANDUIOTTO | To Taste |
|---------------------------|----------|