



## BANOFFEE AND FRIZZZI POP CHOC STICK

Banoffee semifreddo stick with chocolate gianduja crackling couverture

**DIFFICULTY LEVEL**



### BANOFFEE SEMIFREDDO

#### INGREDIENTS

LIQUID CREAM 35% FAT

TENDER DESSERT - OR TENDER MIX

JOYPASTE BANOFFEE

TOTAL

g 1000

g 300

g 105

g 1405

#### PREPARATION

Mount in a planetary mixer cream and TENDER DESSERT/TENDER MIX until a soft but not completely mounted structure is obtained, add JOYPASTE BANOFFEE and mix softly.

Half fill the proper silicone molds for sticks with the banoffee semifreddo, pour a right quantity of JOYCREAM FRIZZZI POP CHOC in the centre, then fill completely with more banoffee semifreddo.

Smooth and place in the shock freezer.

### FRIZZZI COVERING

#### INGREDIENTS

JOYCOUVERTURE EXTRA CHOC WHITE

JOYCREAM FRIZZZI POP CHOC

g 200

g 800

#### PREPARATION

Slightly heat at 30°/35° JOYCOUVERTURE EXTRA CHOC WHITE, then add JOYCREAM FRIZZZI POP CHOC

## FINAL COMPOSITION

Unmold the sticks and cover them with frizzi covering.  
Put the sticks in the freezer (-18°C).

## AMBASSADOR'S TIPS

For a more eye-catching showcase, try our [JOYCOUVERTURE](#) coverings