



SEMIFREDDO:BLUE BEACH

FRESH SEMIFREDDO FOR THE SUMMER SEASON.
RECIPES FOR ABOUT 20 PORTIONS

DIFFICULTY LEVEL   

BISQUIT

INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

ZUCCHERO INVERTITO

g 500

g 600

g 50

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

Spread evenly into a 5-mm layers onto sheets parchment paper.

Bake for 8min at 200-220°C with the valve closed.

Once cooked, cool it down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you need to use it.

Cut disks of 3,5cm and keep aside.

SEMIFREDDO

INGREDIENTS

LIQUID CREAM 35% FAT

TENDER DESSERT

JOYGELATO YOGURT

g 1000

g 300

g 50

PREPARATION

Mix all ingredients on a medium speed for 5 minuts until firm peaks.

Put in a piping bag.

INSERT

INGREDIENTS

JOYCREAM FRIZZZI POP BLUE

To Taste

PREPARATION

Fill silicon insert of 3,5cm diameter, place on top the disks of sponge and blast chill at -40°C.

FINAL COMPOSITION

Half fill the BLUE DOBLA FLOWER POTS with the semifreddo.

place the frozen insert and finish with the semifreddo.

Decorate the surface with crumble, chocolate decorations and PEACH BLOSSOM DOBLA



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF