



LEMON AND FRIZZZI POP PINK

Lemon sorbet with crackling red fruit swirl

DIFFICULTY LEVEL



LEMON SORBET

INGREDIENTS

WATER	g 2500
JOYQUICK LIMONE	g 1250
TOTAL	g 3750

PREPARATION

Mix JOYQUICK LIMONE and water using an immersion blender.
Let it rest for 10/15 minutes, then pour the ice cream in the batch freezer machine and start the freezing process.

VARIEGATION

INGREDIENTS

JOYCREAM FRIZZZI POP PINK	g 2000
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FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a first layer of ice cream.
Variegate the ice cream with JOYCREAM FRIZZZI POP PINK (about 1 kg)
Immediately deposite one more layer of ice cream (about 2 kg) and place it in the blast chiller for 2-3 minutes.
Variegate with one more layer of JOYCREAM FRIZZZI POP PINK (about 1 kg) and put in the blast chiller for about 5 minutes.
Decorate the ice cream as you wish with DOBLA decorations.

ATTENTION:

In order to get the surprising cranckly and sparkling effect it is very important to keep the right proportion of 2 parts of lemon ice cream and 1 part of JOYCREAM FRIZZZI POP PINK variegate

AMBASSADOR'S TIPS

JOYCREAM FRIZZZI POP PINK is also perfect in combination with [JOYQUICK FRAGOLA](#)