



LEMON CREMINO WITH FRIZZZI POP PINK

Lemon cremino with crackling red fruit swirl

DIFFICULTY LEVEL



LEMON SORBET

INGREDIENTS

WATER	g 2500
JOYQUICK LIMONE	g 1250
TOTAL	g 3750

PREPARATION

Mix with an immersion blender the JOYQUICK LIMONE with water.
Let it rest for 10/15 minutes and whisk.

CRACKLING INSERT AND TOPPER

INGREDIENTS

JOYCREAM FRIZZZI POP PINK	g 1800
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PREPARATION

- Pour (about 800 gr) of JOYCREAM FRIZZZI POP PINK in the proper silicone molds for inserts and blast chill until cool.
- Pour (about 1000 gr) of JOYCREAM FRIZZZI POP PINK in the proper silicone molds for topper and blast chill until cool.

FINAL COMPOSITION

Extract a first part of the ice cream from the batch freezer (about 2 kg) and make a layer with smooth surface.

Remove from the silicone mold the insert of JOYCREAM FRIZZZI POP PINK and place it on the surface of the ice cream.

Immediately deposit another layer of ice cream (about 1,5 kg) smoothing it well and place in the shock freezer for 2-3 minutes.

Make the last layer of the Cremino by rolling, on its surface, one more layer of JOYCREAM FRIZZZI POP PINK (about 1 kg) and put in the shock freezer for about 10 minutes or use a

Top Ice silicone mold to create original textures.
Decorate the surface as you prefer with DOBLA decorations.

ATTENTION:

In order to get the surprising crackling and sparkling effect it is very important to keep the right proportion of 2 two parts of white lemon cream and one part of variegate JOYCREAM FRIZZZI POP PINK.

AMBASSADOR'S TIPS

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