



## SEMIFREDDO: HONEY PASSION

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 5cm and keep aside.

### SEMIFREDDO

#### INGREDIENTS

LIQUID CREAM 35% FAT

TENDER DESSERT

JOYPASTE PASSION FRUIT

JOYPASTE CANNELLA

g 1000

g 300

g 30

30

#### PREPARATION

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

Put in a piping bag.

## SHORTCRUST

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### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 100
ALMOND FLOUR	g 100

### PREPARATION

Mix all the ingredients in a planetary mixer with paddle until obtained an omogenous dough.

Place in the refrigerator for at least an hour.

Roll out to 3mm and fill the 7cm diameter tartlet molds.

Bake at 170-180 ° C for about 15 minutes.

## HONEY FILLING

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### INGREDIENTS

HONEYFILL	To Taste
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### FINAL COMPOSITION

Completely fill HONEY POT DOBLA with the semifreddo and place in the freezer.

Place a disk of genoise on the bottom of the tartlets and fill with HONEYFILL.

Place HONEY POT DOBLA on the tartlets.

Decorate with CURLS GREEN and PINK BUTTERFLY DOBLA



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF