



STRAWBERRY AND FRIZZZI POP PINK

Strawberry sorbet with crackling red fruit swirl

DIFFICULTY LEVEL



STRAWBERRY SORBET

INGREDIENTS

WATER	g 2500
JOYQUICK FRAGOLA	g 1250
TOTAL	g 3750

PREPARATION

Mix JOYQUICK FRAGOLA and water with 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.

CRACKLING RED FRUIT SWIRL

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. Variegate the ice cream with JOYCREAM FRIZZZI POP PINK (about 1 kg).

Immediately deposit one more layer of ice cream (about 2 kg) and put in the shock freezer for per 2-3 minutes.

Variegate with one more layer of JOYCREAM FRIZZZI POP PINK (about 1 kg) and put in the shock freezer for about 5 minutes.

Decorate the ice cream 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 parts of Strawberry ice cream and 1 part of JOYCREAM FRIZZZI POP PINK variegate.

