



BLACK CHERRY AND CARAMEL ICE CREAM ON STICK

SEMIFREDDO

INGREDIENTS

TENDER DESSERT - OR TENDER MIX

LIQUID CREAM 35% FAT

JOYFRUIT AMARENA INSTINCT

g 300

g 1000

To Taste

PREPARATION

Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer.

With a pastry bag fill half of the silicon moulds and place in the centre a small amount of JOYFRUIT AMARENA INSTINCT.

Close with the semifreddo and insert the stick.

Place into the blast chiller and bring to -40°C.

CARAMEL GLAZE

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

PREPARATION

Heat at 35°C.

FINAL COMPOSITION

Quickly unmould and cover with caramel glaze.

Decorate the surface with Dobla decorations.