



CHOCO-RASPBERRY STICKS

RECIPE FOR RECTANGULAR BASES OF SHORTPASTRY

TOP FROLLA	g	1.000
BUTTER	g	400
WHOLE EGGS	g	100

Mix all the ingredients with a planetary mixer with hook or leaf. Put into the fridge for at least 2 hours. Level with dough sheeter and create rectangles (cm 10X4). Bake at 190°C until full browning.

RECIPE FOR SEMI-FROZEN CHOCOLATE DESSERT

CREAM (35% FAT)	g	950
WATER	g	50
TENDER DESSERT / TENDER MIX	g	300
JOYPASTE COCOA INTENSE	g	100-110

Whip cream, water and **TENDER DESSERT/TENDER MIX** with a planetary mixer until obtaining a soft, not fully whipped mixture, add **JOYPASTE COCOA INTENSE** and mix gently. Fill till the half the specific moulds for silicon sticks with chocolate semi-frozen, add a small quantity of **JOYFRUIT RASPBERRY** in the middle, fill completely with some more chocolate semi-frozen, level and put into the blast chiller. Take out of the mould, cover with **MIRROR RASPBERRY** previously warmed at 50-55°C and put into the freezer (-18°C). Lay down the long side of the stick onto the rectangle of puff pastry and decorate with half raspberry.