



CHOCOLATE AND PEACH CUBE

SEMIFREDDO COCOA BASE

INGREDIENTS

LIQUID CREAM 35% FAT	g 950
WATER	g 50
TENDER DESSERT	g 300
JOYPASTE COCOA INTENSE	g 100-110

PREPARATION

Whip cream, water and **TENDER DESSERT** with a planetary mixer until obtaining a soft but not fully whipped mixture, add **JOYPASTE COCOA INTENSE** and mix gently.

Fill the specific mono-portion silicon mould for the half with the chocolate semi-frozen, add a small quantity of **JOYFRUIT PEACH** in the middle, fill almost completely with some more chocolate semi-frozen, close by creating a thin layer of JOYCREAM SUPREMO and put into a shock freezer.

SEMIFREDDO BASE

PREPARATION

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Fill the specific mono-portion silicon mould for the half with the chocolate semi-frozen, add a small quantity of **JOYFRUIT PEACH** in the middle, fill almost completely with some more chocolate semi-frozen, close by creating a thin layer of JOYCREAM SUPREMO and put into a shock freezer.

Take out of the mould, spray with Chocolate Velvet, put onto the Dacquoise rectangle and lay down into the superficial hollow made by the mould of the other **JOYFRUIT PEACH**.

FINAL COMPOSITION

Take out of the mould, spray with Chocolate Velvet, put onto the Dacquoise rectangle and lay down into the superficial hollow made by the mould of the other **JOYFRUIT PEACH**.