



GELATO ON A STICK - YOGHURT AND FRUIT

In this recipe you can choose whether to prepare the fruit insert using fruit pulp or **FRUTTIDOR**.

RECIPE FRUIT INSERT WITH FRUTTIDOR

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| FRUTTIDOR (FREE CHOICE FLAVOUR) | g1.000 |
| JOYPLUS PROSOFT | g 50 |

Mix **FRUTTIDOR** with a hand blender and add **JOYPLUS PROSOFT**.

RECIPE FRUIT INSERT WITH FRUIT PULP

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| FRUIT PULP (FRESH OR FROZEN) | g800 |
| WATER (ABOUT 30°C) | g200 |
| TENDER DESSERT / TENDER MIX | g300 |

Mix water and **TENDER DESSERT/TENDER MIX**, add fruit and mix with a hand blender. Pour the mix in suitable silicone moulds and fill them by one third, then put them in a blast chiller.

RECIPE YOGHURT SEMIFREDDO

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| CREAM (4-5°C) | g 800 |
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| WATER | g 200 |
| TENDER DESSERT / TENDER MIX | g 250 |
| JOYGELATO YOGHURT | g50-55 |

Mix cream, water, **TENDER DESSERT/TENDER MIX** and **JOYGELATO YOGHURT** and mix in a planetary mixer. Fill the remaining two thirds of the moulds using a pastry bag, insert the stick and place in a blast chiller. The ice-cream sticks can be conserved at negative temperatures (-14 o -18°C) or covered with **JOYCOUVERTURE** (free choice flavour), previously heated at 30-35°C. The surface can be decorated to taste.