



PISTACHIO AND STRAWBERRY SEMIFREDDO DESSERT

RICETTA BISCUIT CLASSICO

BISCUIMIX	g500
WHOLE EGGS	g300
WATER	g300

Whip all the ingredients for 8-10 minutes at high speed with a planetary mixer, roll out the whipped pastry uniformly onto sheets of parchment paper with 1 cm thickness, then briefly bake at 220-230°C with closed valve. After taking out of the oven, let it cool for some minutes, then cover with plastic sheets to avoid drying and put into the fridge till usage.

RECIPE FOR FROZEN DESSERT WITH VANILLA FLAVOUR

CREAM (35% FAT)	g1.000
TENDER DESSERT / TENDER MIX	g 300
JOYPASTE VANILLA	g 40

Whip all the ingredients with a planetary mixer until obtaining a soft mixture.

- FIRST INTERNAL MOULD: lay down about one centimetre of **JOYCREAM PISTACCHIO** onto the bottom of the first silicon mould, a second layer of vanilla semifreddo and put everything into a blast chiller for about 15 minutes. Take out from the blast chiller and pour **JOYCOUVERTURE STRAWBERRY** (melted at low temperature) forming a freddo, one of **JOYFRUITSTRAWBERRY**, and close with some biscuit. “Dip” with strawberry sauce (g 100 **JOYTOPPINGSTRAWBERRY** + g 50 water) and put into a blast chiller.

- SECOND MOULD: fill the half of the second mould with vanilla semifreddo, take out the frozen cake of the first mould, insert it into the second one and put into the blast chiller. Remove from the mould, spray with White Velvet and fill the hollow on the surface with **JOYFRUITSTRAWBERRY**.