



## Churros & Dulce de Leche

### MOUSSE AL DULCE DE LECHE

#### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 100
WATER	g 100
JOYPASTE DULCE DE LECHE	g 30

#### PREPARATION

Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped cream and gently mix until a soft texture. Fill the silicon mould and freeze them completely.

### CHURROS

#### INGREDIENTS

DELI CHOUX	g 1.000
WATER	g 1.300
JOYPASTE CANNELLA	g 30

#### PREPARATION

Mix the water with JOYPASTE and LILLY NEUTRO; add the semi-whipped cream and gently mix until a soft texture. Fill the silicon mould and freeze them completely.

### Step 3

#### INGREDIENTS

JOYTOPPING CIOCCOLATO	To Taste
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RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER