



Semifreddo Croccantissimo

INGREDIENTS

TENDER MIX	g	300
JOYGELATO MASCARPONE	g	50
CREAM	g	1.000

Whip all the ingredients in a planetary mixer at medium speed, until obtaining a well whipped paste.

Assembly:

Prepare a disk of JOYCREAM CROCCANTISSIMO with a diameter smaller than the steel circle, then place in the blast chiller until complete freezing.

In a 4cm-high steel circle, lined with triacetate, place a layer of white or cocoa biscuit, spread a thin layer of Mascarpone TENDER MIX and insert the frozen disk of JOYCREAM CROCCANTISSIMO, place it in a blast chiller and let it harden.

Once hardened, decorate the Semifreddo with a wavy line, made with a pastry bag with Saint-Honoré nozzle, and place it in a blast chiller.

Decorate the Semifreddo with chocolate spirals and drops of JOYCREAM CROCCANTISSIMO.

Keep in a freezer at -17°C.

To adjust the consistency, sweetness and softness of the Semifreddo, we suggest to reduce the quantity of TENDER MIX up to max 20% in case of sugar-based pastes (JOYPASTE BISCUIT, JOYPASTE BESAMEMUCHO, JOYPASTE CARAMEL, etc).

The same procedure can be applied to cream in case of fat-base pastes (JOYPASTE NOCCIOLINA, JOYPASTE PISTACCHIO VERDE, JOYPASTE HAZELNUT, etc).