



## LOLLY FRIZZZI POP CHOC

### HALZELNUT AND WHITE CHOCOLATE LOLLYPOP WITH CRACKLING GIANUJA CHOCOLATE COUVERTURE

DIFFICULTY LEVEL



#### NOCCIOLATO BIANCO SEMIFREDDO

##### INGREDIENTS

WATER  
LIQUID CREAM 35% FAT - (1)  
SINFONIA NOCCIOLATO BIANCO  
LIQUID CREAM 35% FAT - (2)  
TENDER MIX

##### PREPARATION

g 150 Melt at 45°C the SINFONIA NOCCIOLATO BIANCO.  
g 150 Mix with cream (1) and water to make a ganache.  
g 300 In a planetary mixer whip the cream (2) with TENDER MIX until a soft but not totally mounted structure is obtained.  
g 850  
g 300 Add, in two times, the ganache and mix.  
Fill the proper silicone molds for lollypop with NOCCIOLATO BIANCO semifreddo, smooth it and place in the shock freezer.

#### CRACKLING CHOCOLATE COVERING

##### INGREDIENTS

JOYCOUVERTURE EXTRA CHOC WHITE - MELTED AT 30°C  
JOYCREAM FRIZZZI POP CHOC

##### PREPARATION

g 200 Mix JOYCREAM FRIZZZI POP CHOC with JOYCOUVERTURE EXTRA WHITE CHOC  
g 800

##### FINAL COMPOSITION

Unmold the lollypop.

Cover them with crackling chocolate covering and place them in the freezer (-18°C)

**AMBASSADOR'S TIPS**

For a more eye-catching showcase, try our [JOYCOUVERTURE](#) coverings