

## **BLACK CHERRY AND CARAMEL ICE CREAM ON STICK**

## **SEMIFREDDO**

	PREPARATION	
g 300	Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer.	
g 1000	With a pastry bag fill half of the silicon moulds and place in the centre a small amount of	
To Taste	JOYFRUIT AMARENA INSTINCT.	
	Close with the semifreddo and insert the stick.	
	Place into the blast chiller and bring to -40°C.	
Q	g 1000	

## **CARAMEL GLAZE**

INGREDIENTS		PREPARATION

CHOCOSMART CARAMEL CRUMBLE

To Taste

Heat at 35°C.

## FINAL COMPOSITION

Quickly unmould and cover with caramel glaze.

Decorate the surface with Dobla decorations.

