



## COPACABANA

### STEP 1

#### INGREDIENTS

BISCUIMIX CHOC  
WATER  
EGGS  
TOTAL

g 500  
g 300  
g 300  
g 1.100

#### PREPARATION

Recipe for two cakes, diameter: cm 18 - height: cm 4.5  
Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add JOYPASTE BANANA and mix gently. Fill in 4 mono-portion silicon moulds with half-cocoa bean shape and put into a shock freezer. Fill in a silicon mould with 18 cm diameter for  $\frac{3}{4}$  with the banana semi-frozen, put the chocolate and Rhum disk and close by making a chocolate Biscuit disk adhere with some banana semi-frozen; put into a shock freezer at -30°C. Take out of the silicon mould, spray with White Velvet effect and decorate with two mono-portions with cocoa bean shape previously sprayed with Cocoa Velvet effect. Keep at -18°C until usage.

### STEP 2

#### INGREDIENTS

LIQUID CREAM 35% FAT  
TENDER DESSERT  
IRCA CHOC  
RUM  
TOTAL

g 500  
g 150  
g 60  
g 10  
g 720

#### PREPARATION

Recipe for two cakes, diameter: cm 18 - height: cm 4.5  
Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add JOYPASTE BANANA and mix gently. Fill in 4 mono-portion silicon moulds with half-cocoa bean shape and put into a shock freezer. Fill in a silicon mould with 18 cm diameter for  $\frac{3}{4}$  with the banana semi-frozen, put the chocolate and Rhum disk and close by making a chocolate Biscuit disk adhere with some banana semi-frozen;

put into a shock freezer at -30°C. Take out of the silicon mould, spray with White Velvet effect and decorate with two mono-portions with cocoa bean shape previously sprayed with Cocoa Velvet effect. Keep at -18°C until usage.

### STEP 3

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#### INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
JOYPASTE BANANA	g 90
TOTAL	g 1.360

#### PREPARATION

Recipe for two cakes, diameter: cm 18 - height: cm 4.5

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add JOYPASTE BANANA and mix gently. Fill in 4 mono-portion silicon moulds with half-cocoa bean shape and put into a shock freezer. Fill in a silicon mould with 18 cm diameter for  $\frac{3}{4}$  with the banana semi-frozen, put the chocolate and Rhum disk and close by making a chocolate Biscuit disk adhere with some banana semi-frozen; put into a shock freezer at -30°C. Take out of the silicon mould, spray with White Velvet effect and decorate with two mono-portions with cocoa bean shape previously sprayed with Cocoa Velvet effect. Keep at -18°C until usage.