



PEACH MELBA FROZEN DESSERT

FRUIT FROZEN DESSERT

DIFFICULTY LEVEL



WHITE BISCUIT

INGREDIENTS

BISCUIMIX
EGGS - AT ROOM TEMPERATURE
WATER

PREPARATION

g 500 Whip all the ingredients in a planetary mixer with a whisk attachment at high speed for 8-10
g 300 minutes.
g 300 Spread the whipped mixture into 1cm thick layers onto parchment paper sheets and bake for a
short time at 220-230°C (closed valve).

RASPBERRY FROZEN DESSERT

INGREDIENTS

LIQUID CREAM 35% FAT
TENDER DESSERT
JOYPASTE LAMPONE

PREPARATION

g 250 In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft
g 70 peaks form.
g 25 Combine the flavouring paste by hand, using a spatula, until you the texture is homogeneous.
Fill a 8cm diameter hemispherical silicone mould.
Put into the blast chiller at -30°C.
When frozen, remove the hemispheres from the moulds.

PEACH DESSERT MIXTURE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
TENDER DESSERT	g 270
JOYPASTE PESCA	g 80

PREPARATION

In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft peaks form.

Combine the flavouring paste by hand, using a spatula, until you the texture is homogeneous.

FRUIT INSERT

INGREDIENTS

JOYFRUIT PESCA	To Taste
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COATING

INGREDIENTS

JOYCOUVERTURE FRAGOLA - HEATED TO 30°C	To Taste
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FINAL COMPOSITION

Use a 16cm diameter hemispherical silicone mould and fill it for 3/4 of its volume with the peach frozen dessert.

Cover with the raspberry dessert.

Spread a veil of JOYFRUIT and close with a disc of biscuit.

Put in the blast chiller at -18°C.

Remove from mould, cover with JOYCOUVERTURE and decorate with some fruit.

Store in the freezer at -18°C.