



WHITE STICK DUBAI

NAMELAKA PREPARATION

INGREDIENTS

LIQUID CREAM 35% FAT	g 150
WATER	g 50
TENDER DESSERT	g 40
JOYCREAM WHITE	g 250
LIQUID CREAM 35% FAT	g 200

PREPARATION

mix cream, water and TENDER DESSERT. Add JOYCREAM WHITE and cream, mix and leave one night in fridge.

STICKS PREPARATION

INGREDIENTS

JOYCREAM DUBAI PISTACCHIO	g 100
SUNFLOWER SEED OIL	g 10

PREPARATION

Whip namelaka and dress it in a stick molds, put in a shock freezer until harder. Unmold and cover with JOYCREAM DUBAI PISTACCHIO and put again in shock freezer.

FINAL COMPOSITION

Warm JOYCOUVERTURE EXTRA CHOC WHITE at 35° and cover sticks. Decorate with pistachio grains and DOBLA DECORATIONS.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER