



## TROPICAL PARFAIT

### PARFAIT

DIFFICULTY LEVEL



#### MINT BISCUIT

##### INGREDIENTS

BISCUIMIX  
WATER  
EGGS  
JOYPASTE MENTA

##### PREPARATION

g 500 Whip all ingredients for 8-10 minutes on high speed in planetary mixer.  
g 200 Spread on sheets of baking paper (about 500g each 60x40 cm baking pan).  
g 300 Bake briefly at 220-230°C with valve closed.  
g 50 On leaving the oven blast chill for a few minutes then cover with plastic sheets to prevent drying and place in the refrigerator until ready to use.  
N.B. For maximum whipping effect, it is recommended to use doses proportionate to the capacity of the planetary mixer.

#### MINT PARFAIT

##### INGREDIENTS

TENDER DESSERT  
LIQUID CREAM 35% FAT  
JOYPASTE MENTA

##### PREPARATION

g 140 Whip cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving  
g 500 the mixture semi-whipped.  
g 30 Combine JOYPASTE MENTA and mix gently.  
Pour into small silicone semi-sphere molds and blast chill to -30°C.

## PINEAPPLE PARFAIT

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### INGREDIENTS

TENDER DESSERT	g 135
LIQUID CREAM 35% FAT	g 500
JOYPASTE ANANAS	g 40

### PREPARATION

Whip the cream and TENDER DESSERT in planetary mixer with whisk at medium speed, leaving the mixture semi-whipped.

Combine JOYPASTE ANANAS and mix gently.

## FINISHING

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### INGREDIENTS

MIRROR CIOCCOLATO BIANCO	To Taste
JOYPASTE MENTA	To Taste

### PREPARATION

Combine ingredients together before using.

## DECORATION

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### INGREDIENTS

	To Taste
GRATED COCONUT	To Taste

## FINAL COMPOSITION

In a ring prepared with acetate, place a disk of mint biscuit on the bottom.

Fill halfway with the pineapple semifreddo.

Insert mint half-balls scatteringly and close with another layer of pineapple semifreddo.

Shave and place in a blast chiller at -30°C.

Decorate the surface with MIRROR EXTRA WHITE and JOYPASTE MENTA, dried pineapple and toasted coconut rapè.

Store in freezer at -18°C until ready to use.