



SEMIFREDDO: STRAWBERRY LOVE

FRESH SEMIFREDDO FOR THE SUMMER SEASON.
RECIPES FOR ABOUT 20 PORTIONS

DIFFICULTY LEVEL 

BISQUIT

INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

ZUCCHERO INVERTITO

g 500

g 600

g 50

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium-high speed.

Spread evenly into a 5-mm layers onto sheets parchment paper.

Bake for 8min at 200-220°C with the valve closed.

Once cooked, cool it down for a few minutes, then cover with plastic sheets to avoid drying and store in the fridge until you need to use it.

Cut disks of 5cm and keep aside.

SEMIFREDDO

INGREDIENTS

LIQUID CREAM 35% FAT

TENDER DESSERT

JOYPASTE WHITE CHOCOLATE

g 1000

g 300

g 50

PREPARATION

Mix all ingredients on a medium speed for 5 minutes until firm peaks.

Put in a piping bag.

INSERT

INGREDIENTS

JOYFRUIT FRAGOLINA DI BOSCO

g 600

FINAL COMPOSITION

Place the genoise discs on the bottom of the TARTELLETTE CUP 7cm DOBLA and fill them halfway with the semifreddo.

Fill with 30g of JOYFUIT FRAGOLIA DI BOSCO.

Decorate the surface with semifreddo using a star nozzle.

Decorate with TEARDROP FINE DARK, MINI LEAF GREEN and PURPLE FLOWER DOBLA



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF