



## BLACK CHERRY AND CARAMEL ICE CREAM ON STICK

### SEMIFREDDO

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#### INGREDIENTS

TENDER DESSERT - OR TENDER MIX

LIQUID CREAM 35% FAT

JOYFRUIT AMARENA INSTINCT

g 300

g 1000

To Taste

#### PREPARATION

Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer.

With a pastry bag fill half of the silicon moulds and place in the centre a small amount of JOYFRUIT AMARENA INSTINCT.

Close with the semifreddo and insert the stick.

Place into the blast chiller and bring to -40°C.

### CARAMEL GLAZE

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#### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

To Taste

#### PREPARATION

Heat at 35°C.

#### FINAL COMPOSITION

Quickly unmould and cover with caramel glaze.

Decorate the surface with Dobra decorations.