



CARAMEL ICE-CREAM ON A STICK

STEP 1

INGREDIENTS

LIQUID CREAM

g 1.000

TENDER DESSERT

g 300

JOYPASTE CARAMEL

g 40

PREPARATION

Add **TENDER DESSERT/TENDER MIX** to the cream and whip in a planetary mixer. Add the caramel paste and mix. With a pastry bag, fill by half the special silicone moulds for ice-cream on a stick and place a small amount of **TOFFEE DÂ'OR CARAMEL** in the center. Close with the caramel soft ice-cream and insert the stick. Put into the blast freezer and bring to a temperature of -40°C. Remove quickly from the moulds and cover with **JOYCOUVERTURE EXTRA CHOC DARK** previously heated to 35°C. Decorate the surface as you wish.

STEP 2

INGREDIENTS

TOFFEE D'OR CARAMEL

To Taste

STEP 3

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK

To Taste