



DREAM OF A SPRING NIGHT

BISCUIT WITH CARAMEL AND ALMONDS

BISCUIMIX	g 500
WATER	g 200
WHOLE EGGS	g 300
JOYPASTE CARAMEL	g 40
SLICED ALMONDS	g 100
TOTAL	g1.140

Whip all the ingredients except for almonds for 8-10 minutes at high speed with a planetary mixer, add the almonds, roll out the whipped pastry uniformly onto sheets of parchment paper with 1 centimetre thickness, then bake briefly at 220-230°C with closed valve. After taking out of the oven, let it cool for some minutes, then cover with plastic sheets to avoid drying and put into the fridge till usage.

SEMI-FROZEN VANILLA DESSERT

CREAM 35% FAT	g500
TENDER DESSERT / TENDER MIX	g150
JOYPASTE VANILLA MADAGASCAR	g 15
TOTAL	g665

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk leaving the mixture semi-whipped; add **JOYPASTE VANILLA MADAGASCAR**, mix gently and pour into a silicon mould with circle shape, 14 cm diameter and 1 cm height to create a disk. Put into the blast chiller at -30°C, take out of the mould and keep at -30°C.

SEMI-FROZEN BLACKBERRY DESSERT

CREAM 35% FAT	g1.000
TENDER DESSERT / TENDER MIX	g 270
JOYPASTE BLACKBERRY	g 90
TOTAL	g1.360

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk, leaving the mixture semi-whipped; add **JOYPASTE BLACKBERRY** and mix gently. Onto the bottom of a steel mould with ring and 18 cm diameter, prepared with acetate ribbon, lay down a disk of Biscuit Caramel and Almond, dipped into a caramel sauce (g 100 **JOYTOPPING CARAMEL** + g 80 water + g 20 Caramel liqueur), fill till half with blackberry semi-frozen, insert the disk of vanilla semi-frozen. Close with the blackberry semi-frozen, level and put into shock freezer at -30°C. Decorate the surface with **MIRROR NEUTRAL** with purple dye. Take out of the mould, decorate with purple Macarons and keep in the freezer at -18°C until usage.