



MINTSTRAWBERRY

STEP 1

INGREDIENTS

IRCA GENOISE CHOC

EGGS

g 500

g 600

PREPARATION

Recipe for 4 cakes with 20 cm diameter.

Whip TENDER DESSERT/TENDER MIX and cream with a planetary mixer, add JOYPASTE MINT and mix gently.

Whipping:

lay down a biscuit disk onto the bottom of the circles for Bavarois with a 16 cm diameter and 3 to 3.5 cm height, with a stripe of lateral triacetate, fill the circle for 1/3 with the strawberry semi-frozen, lay down a further biscuit disk and roll out a thin layer of JOYCREAM WAFERNUT NOIR. Fill the circles with the mint semi-frozen, forming a triple layer: strawberry semi-frozen, JOYCREAM WAFERNUT NOIR and mint semi-frozen, and put into a blast chiller (-40°C) until full freezing. Spread a layer of JOYCREAM WAFERNUT NOIR onto the whole surface, take out the mousse of the circles and remove the triacetate stripe. Decorate the border with chocolate rectangles and keep in the ice showcase (-14°C).

STEP 2

INGREDIENTS

TENDER DESSERT

g 300

PREPARATION

Recipe for 4 cakes with 20 cm diameter.

Whip TENDER DESSERT/TENDER MIX and cream with a planetary mixer, add JOYPASTE

LIQUID CREAM 35% FAT
JOYPASTE FRAGOLA

g 1.000
g 100

MINT and mix gently.

Whipping:

lay down a biscuit disk onto the bottom of the circles for Bavarois with a 16 cm diameter and 3 to 3.5 cm height, with a stripe of lateral triacetate, fill the circle for 1/3 with the strawberry semi-frozen, lay down a further biscuit disk and roll out a thin layer of JOYCREAM WAFERNUT NOIR. Fill the circles with the mint semi-frozen, forming a triple layer: strawberry semi-frozen, JOYCREAM WAFERNUT NOIR and mint semi-frozen, and put into a blast chiller (-40°C) until full freezing. Spread a layer of JOYCREAM WAFERNUT NOIR onto the whole surface, take out the mousse of the circles and remove the triacetate stripe. Decorate the border with chocolate rectangles and keep in the ice showcase (-14°C).

STEP 3

INGREDIENTS

TENDER DESSERT
LIQUID CREAM 35% FAT
JOYPASTE MENTA

g 300
g 1.000
g 50

PREPARATION

Recipe for 4 cakes with 20 cm diameter.

Whip TENDER DESSERT/TENDER MIX and cream with a planetary mixer, add JOYPASTE MINT and mix gently.

Whipping:

lay down a biscuit disk onto the bottom of the circles for Bavarois with a 16 cm diameter and 3 to 3.5 cm height, with a stripe of lateral triacetate, fill the circle for 1/3 with the strawberry semi-frozen, lay down a further biscuit disk and roll out a thin layer of JOYCREAM WAFERNUT NOIR. Fill the circles with the mint semi-frozen, forming a triple layer: strawberry semi-frozen, JOYCREAM WAFERNUT NOIR and mint semi-frozen, and put into a blast chiller (-40°C) until full freezing. Spread a layer of JOYCREAM WAFERNUT NOIR onto the whole surface, take out the mousse of the circles and remove the triacetate stripe. Decorate the border with chocolate

rectangles and keep in the ice showcase (-14°C).

STEP 4

INGREDIENTS

JOYCREAM WAFERNUT NOIR

To Taste