



PEACH MELBA SEMIFREDDO DESSERT

CLASSICAL BISCUIT

BISCUIMIX	g 500
WATER	g 300
WHOLE EGGS	g 300
TOTAL	g1.100

Whip all the ingredients for 8-10 minutes at high speed with a planetary mixer, roll out the whipped pastry uniformly onto sheets of parchment paper with ½-centimetre thickness, then briefly bake 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 until usage.

SEMIFREDDO DESSERTS WITH RASPBERRY FLAVOUR

CREAM 35% FAT	g250
TENDER DESSERT / TENDER MIX	g 70
JOYPASTE RASPBERRY	g 25
TOTAL	g345

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk leaving the mixture semi-whipped; add JOYPASTE RASPBERRY, mix gently and pour into a silicon mould with half ball shape and a 8 cm diameter. Freeze it at -30°C, take out the half balls of the mould and keep them at -30°C.

SEMIFREDDO DESSERT WITH PEACH FLAVOUR

CREAM 35% FAT	g1.000
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TENDER DESSERT / TENDER MIX	g 270
JOYPASTE PEACH	g 80
TOTAL	g1.350

Whip the cream and **TENDER DESSERT/TENDER MIX** at middle speed with a planetary mixer with whisk leaving the mixture semi-whipped; add **JOYPASTE PEACH** and mix gently. Fill a silicon mould with half ball shape and 16 cm diameter for $\frac{3}{4}$ with peach semifreddo and insert a half ball with raspberry flavour. Fill with a thin layer of **JOYPASTE PEACH**, close with a classical Biscuit disk and put into the shock freezer at -30°C. Once taken out of the silicon mould, cover with **JOYCOUVERTURE STRAWBERRY** warmed at 30°C and decorate with fruit. Keep in the freezer at -18°C.