



## PISTACHIO ICE-CREAM ON A STICK

### STEP 1

---

#### INGREDIENTS

LIQUID CREAM	g 1.000
TENDER DESSERT	g 300
JOYPASTE PISTACCHIO 100%	g 130

#### PREPARATION

Add **TENDER DESSERT/TENDER MIX** to the cream and whip in a planetary mixer. Add the pistachio paste and mix. With a pastry bag, fill the special silicone moulds for ice-cream on a stick and place a small amount of **JOYCREAM PISTACHIO** in the center. Close with the pistachio 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 PISTACHIO** previously heated to 35°C. Decorate the surface as you wish.

### STEP 2

---

#### INGREDIENTS

JOYCREAM PISTACCHIO CROCK	To Taste
---------------------------	----------

### STEP 3

---

#### INGREDIENTS

JOYCOUVERTURE PISTACCHIO	To Taste
--------------------------	----------