



## COPACABANA

### TROPICAL FLAVOURED FROZEN DESSERT

DIFFICULTY LEVEL



#### COCOA BISCUIT

##### INGREDIENTS

BISCUIMIX CHOC	g 500
EGGS - AT ROOM TEMPERATURE	g 300
WATER	g 300

##### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 8-10 minutes at high speed.

Evenly spread the whipped mixture into a 1-cm thick layer onto parchment paper sheets, then bake for a short time at 220-230°C (closed valve).

#### CHOCOLATE & RUM INSERT

##### INGREDIENTS

TENDER DESSERT	g 150
LIQUID CREAM 35% FAT	g 500
IRCA CHOC	g 60
RUM	g 10
JOYCREAM DONATELLO	To Taste

##### PREPARATION

In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft peaks form.

Combine the flavouring paste and the rum by hand, using a spatula, until you the texture is homogeneous.

Puor into a silicone mould for insert, add JOYCREAM and stir in order to create a marble effect.

Put into the blast chiller until completely frozen.

## BANANA FROZEN MOUSSE

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### INGREDIENTS

TENDER DESSERT	g 270
LIQUID CREAM 35% FAT	g 1000
JOYPASTE BANANA	g 90

### PREPARATION

In a planetary mixer with a whisk attachment, whip cream and TENDER DESSERT until soft peaks form.

Combine the flavouring paste by hand, using a spatula, until you the texture is homogeneous.

Use a part of the mousse to fill the cabosse-shaped silicone moulds. Put in the blast chiller until frozen.

### FINAL COMPOSITION

Use the banana mousse to fill the silicone mould for 3/4 of its volume.

Place the frozen insert, cover with a veil mousse and close with a layer of biscuit.

Put int the blast chiller until completely frozen.

Unmould and cover with white cocoa butter velvet-effect spray

Spray some cocoa-colour cocoa butter velvet-effect spray onto the cabosses of frozen mousse and use them to decorate the dessert.

Store at -18°C until the moment of serving.

### AMBASSADOR'S TIPS

This recipe is measured out for two desserts with 18-cm diameter and 4.5-cm height.