



SEMIFREDDO NOCCIOLINA

INGREDIENTS

TENDER MIX	g 300
JOYPASTE NOCCIOLINA	g 100
CREAM	g1.000

Whip all the ingredients in a planetary mixer at medium speed, until obtaining a well whipped paste.

Assembly:

In a 4cm-high steel circle, lined with triacetate, place a layer of white or cocoa biscuit, then spread a layer of Nocciolina TENDER MIX and variegate with JOYCREAM TOFFEE. Place in a blast chiller and let it harden.

Once hardened, spread a homogeneous layer of JOYCREAM NOCCIOLINA on top of the cake and place it in a blast chiller until complete freezing.

Decorate the surface with drops of JOYCREAM TOFFEE, chocolate decorations and salted peanuts.

Keep in a freezer at -17°C.

To adjust the consistency, sweetness and softness of the Semifreddo, we suggest to reduce the quantity of TENDER MIX up to max 20% in case of sugar-based pastes (JOYPASTE BISCUIT, JOYPASTE BESAMEMUCHO, JOYPASTE CARAMEL, etc).

The same procedure can be applied to cream in case of fat-base pastes (JOYPASTE NOCCIOLINA, JOYPASTE PISTACCHIO VERDE, JOYPASTE HAZELNUT, etc).