



WHITE STICK DUBAI

NAMELAKA PREPARATION

INGREDIENTS

LIQUID CREAM 35% FAT

WATER

TENDER DESSERT

JOYCREAM WHITE

LIQUID CREAM 35% FAT

g 150

g 50

g 40

g 250

g 200

PREPARATION

mix cream, water and TENDER DESSERT. Add JOYCREAM WHITE and cream, mix and leave one night in fridge.

STICKS PREPARATION

INGREDIENTS

JOYCREAM DUBAI PISTACCHIO

SUNFLOWER SEED OIL

g 100

g 10

PREPARATION

Whip namelaka and dress it in a stick molds, put in a shock freezer until harder. Unmold and cover with JOYCREAM DUBAI PISTACCHIO and put again in shock freezer.

FINAL COMPOSITION

Warm JOYCOUVERTURE EXTRA CHOC WHITE at 35° and cover sticks. Decorate with pistachio grains and DOBLA DECORATIONS.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER