



DUBAI CHOCOLATE STICK

THE HOTTEST TREND OF THE YEAR, ON A STICK. CRISPY KATAIFI PASTRY, A CREAMY PISTACHIO HEART, AND A CHOCOLATE COATING: THE DUBAI CHOCOLATE STICK IS THE GELATO TAKE ON THE MOST VIRAL TREI OF THE MOMENT.

DIFFICULTY LEVEL   

SEMIFREDDO

INGREDIENTS		PREPARATION
TENDER DESSERT	g 300	Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer, add JOYPASTE PESTO DI PISTACCHIO.
LIQUID CREAM 35% FAT	g 1000	
JOYPASTE PESTO DI PISTACCHIO	g 100	

SWIRL

INGREDIENTS		PREPARATION
JOYCREAM DUBAI PISTACCHIO	To Taste	Add JOYCREAM DUBAI PISTACCHIO

CHOCOLATE MILK COATING

INGREDIENTS		PREPARATION
JOYCOUVERTURE EXTRA CHOC MILK	To Taste	Heat JOYCOUVERTURE EXTRA CHOC MILK at 30°.

FINAL COMPOSITION

- With a pastry bag fill half of the silicon moulds and place **JOYCREAM DUBAI PISTACCHIO** in the centre.
- Close with the semifreddo and insert the stick.
- Place into the blast chiller and bring to -40°C.
- Remove sticks from the moulds and cover with dark chocolate.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER