



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

DIFFICULTY LEVEL



SEMIFREDDO

INGREDIENTS

TENDER DESSERT

g 300

LIQUID CREAM 35% FAT

g 1000

JOYPASTE PESTO DI PISTACCHIO

g 100

PREPARATION

Add TENDER DESSERT/TENDER MIX to the cream and whip in the planetary mixer, add JOYPASTE PESTO DI PISTACCHIO.

SWIRL

INGREDIENTS

JOYCREAM DUBAI PISTACCHIO

To Taste

PREPARATION

Add JOYCREAM DUBAI PISTACCHIO

CHOCOLATE MILK COATING

INGREDIENTS

JOYCOUVERTURE EXTRA CHOC MILK

To Taste

PREPARATION

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