

DARK CHOCOLATE GELATO STICK

GELATO



Marco Nessi
Pastry and Chocolatier, he started his training at CHOCO CUBE to become a Technical Consultant Icam/Agostoni.

- ITALIAN SEMIFREDDO
- DARK CHOCOLATE PINGUINO COVERING

COMPONENTS

INGREDIENTS

METHOD

ITALIAN SEMIFREDDO

PASTRY CREAM
300 g

400 g fresh whole milk
100 g fresh fat cream 35%
150 g egg yolks
112 g granulated sugar
30 g corn starch
18 g rice strach

Boil fresh fat cream with the whole milk, add into the egg yolks, previously mixed with the granulated sugar and the starch. Cook at 82° C and let it coll down.

CHOCOLATE FLAVOURING PASTE
100 g

400 g water
80 g inverted sugar
100 g granulated sugar
150 g dextrose
180 g **Agostoni Single Origin Nacional Arriba Cocoa 22/24 - code 4621**
120 g **Agostoni Single Origin Nacional Arriba Dark Chocolate 74% code 6812**

Boil all the first four ingredients, pour over the cocoa powder and mix in the planetary. Add the melted dark chocolate use the flat beater to work the mixture properly for 10 minutes. Store in the fridge.

MERINGA LOW SUGAR
150 g

105 g glucose powder
70 g dextrose
90 g isomalto
70 g water
180 g egg whites

Bring water and sugar to 121° C . Pour in the egg whites. Let whip it.

HALF WHIPPED FRESH FAT CREAM 35%
500 g

CHOCO CUBE

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DARK CHOCOLATE PINGUINO
COVERING

300 g **Agostoni Single Origin Nacional
Arriba Dark Chocolate 74% code 6812**
100 g **Icam Linea Professionale
Cocoa Butter drops code 7869**

Combine together the two melted
components.

FINAL PRESENTATION

Mix the pastry cream with the flavouring dark chocolate paste.
Combine the low sugar meringa and the half whipped fresh fat cream.
Use a sac à poche to fill the gelato sticks moulds and put in the blast chiller.
Soak the gelato sticks into the pinguino covering, previously heat at 30/35 ° C.
Store at -18 ° C.



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