

## SICILIAN CASSATA ICE CREAM



**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

For 6 serves

Using a stand mixer, whip the Cold Dessert Mix with very cold milk at high speed for at least 5 minutes. Once ready, add the candied fruits and transfer the mixture to a piping bag. Pipe into half-sphere molds. Place in the freezer (or blast chiller) until frozen.

Meanwhile, whip the Semifreddo Powder Mix with fresh cream. Once fully whipped, fold in the Creamy Chocolate Dessert and transfer the resulting cream into a piping bag. Fill the half-sphere molds and return them to the freezer (or blast chiller) until completely frozen.

When ready to serve, unmold and plate. Decorate with dark or milk chocolate, white chocolate, candied cherries, and mint leaves.

### Gluten Free Method

\*By replacing the candied fruit and the chocolate with products labeled “Gluten Free” on the packaging, the preparation becomes gluten free.

### Menù Ingredients

233 g Ècremosoalcioccolato - Creamy Chocolate Dessert - L71X

43 g + 43 g (for the two steps) Dolce freddo - Cold Dessert - LC1X

### Ingredients

50 g Candied fruits\*

85 ml Fresh cream

6 Candied cherries\*

6 Mint leaves

to taste White chocolate\* for decoration

to taste Dark chocolate\* for decoration