SICILIAN CASSATA ICE CREAM



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

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.

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