

WHITE CHOCOLATE POPSICLES

WHITE CHOCOLATE MOUSSE

380g Milk
5 drops Violet flavor
16 g Gelatin
750 g White chocolate Ivana
750 g Whipped cream

Bring to a boil the milk. Add the soaked gelatin and mix well. Pour over the ***Ivana 30% White Chocolate*** and let it cool down at 30 °C. Finally add the soft whipped cream. Pipe into the Popsicle mold.

SOFT BLUEBERRY CENTER

Pipe a small amount of ***Blueberry Filling & Topping*** into silicon mold and freeze. Insert inside the white chocolate mousse.

BLUEBERRY BISCUIT

500g Blueberry puree
45 g Egg white powder

175 g Sugar
65g Egg yolk
150 g Almond powder
100 g Flour
75 g Cornstarch
100 g Melted butter

Whisk the blueberry puree with the egg white and sugar. Add the egg yolk at slow speed. Incorporate the almond powder, flour and cornstarch. Then add the cold melted butter. Bake at 200 °C for around 9-10 min

WHITE CHOCOLATE COATING

850 g ***Ivana 30% White Chocolate***
150 g Cocoa butter
Blue coloring (fat-soluble)
Red coloring (fat-soluble)

Melt at 40-45 °C, and mix well the coloring. Dip the frozen popsicle.

FEATURED PRODUCTS



Blueberry
Filling & Topping



Ivana 30%
White Chocolate