

SEMIFREDDO PAVLOVA

INGREDIENTS

250 g	SUGAR CRYSTAL	250 g	MERINGUE ALFAPRO
230 g	WATER	500 g	CREAM WITHOUT CARAGEN ALFAPRO
100 g	SELENIUM FABBRI	25 g	MASCARPONE 40 FABBRI
100 g	MARBLING GLAZE, LEMON WITH TURMERIC FABBRI	250 g	FRESH FRUITS



A METHOD OF PREPARING

- 1 Beat the sugar, meringue and hot water with a rod for about 5 minutes on fast turns to obtain a stiff consistency.
- 2 Then, using the confectionery sleeve finished with a round smooth tip, spray thin discs with a diameter of approx. 10 cm, and then the sides so that a hollow in the middle of the basket is formed.
- 3 Our bodies are dried in an oven at temp. 110-120 degrees Celsius for about 90-120 min. After cooling, we fill a thin layer of marbling frosting.
- 4 Separately whisk the cream and Selenium into 3/4 and add Mascarpone 40 dissolved in a small amount of milk, mix thoroughly and sprinkle the inside of our prepared meringue basket.
- 5 Leave to freeze for a minimum of 6-8h (-16 degrees Celsius). Serve powdered cocoa and decorate with fresh fruit.



Bon appétit!

Smacznego



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