



**ALFAPRO**

## SEMIFREDDO PAVLOVA

### INGREDIENTS

<b>250 g</b>	SUGAR CRYSTAL	<b>250 g</b>	MERINGUE ALFAPRO
<b>230 g</b>	WATER	<b>500 g</b>	CREAM WITHOUT CARAGEN ALFAPRO
<b>100 g</b>	SELENIUM FABBRI	<b>25 g</b>	MASCARPONE 40 FABBRI
<b>100 g</b>	MARBLING GLAZE, LEMON WITH TURMERIC FABBRI	<b>250 g</b>	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.



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Bon appétit!

*Smacznego*



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