



VANILLA AND HAZELNUT CROCK

VANILLA ICE CREAM WITH CRUNCHY HAZELNUT VARIEGATE

DIFFICULTY LEVEL



PREPARATION FLAVOURED BASE

INGREDIENTS

| | |
|--------------------------------------|---------|
| WHITE BASE | g 4.000 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 120 |
| TOTAL | g 4.120 |

PREPARATION

Add **JOYPASTE VANIGLIA MADAGASCAR** to the white base, mix with a hand blender.
Put in the batch freezer.

VARIEGATE

INGREDIENTS

| | |
|-----------------------------|----------|
| NOCCIOLATA BIANCA ICE CROCK | To Taste |
|-----------------------------|----------|

PREPARATION

Extract half of the ice cream and mix with **NOCCIOLATA BIANCA ICE CROCK**.
Remove the remaining ice cream and put in blast chiller for about 3 minutes.
Pour on the surface of the other **NOCCIOLATA BIANCA ICE CROCK**.
Decorate the surface with grains of hazelnut or **GRAINS OF CRUNCHY**.