



VANILLA FRIZZZI POP CHOC

VANILLA ICE CREAM WITH GIANDUJA CHOCOLATE CRACKING SWIRL.

DIFFICULTY LEVEL



VANILLA ICE CREAM

INGREDIENTS

WHITE BASE	g 4000
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 120
TOTAL	g 4120

PREPARATION

Using an immersion blender, mix JOYPASTE VANIGLIA BOURBON MADAGASCAR and the white base.
Pour the ice cream in the batch freezer machine and start the freezing process.

CRACKLING SWIRL

INGREDIENTS

JOYCREAM FRIZZZI POP CHOC

FINAL COMPOSITION

Extract a first part of ice cream from the batch freezer (about 2 kg) and make a first layer.
Variegate the ice cream with JOYCREAM FRIZZZI POP CHOC (about 1 kg).
Immediately deposite one more layer of ice cream (about 2 kg) and put in the shock freezer for 2-3 minutes.
Variegate with one more layer of JOYCREAM FRIZZZI POP CHOC (about 1 kg) and place in the shock freezer for 5 minutes.
Decorate the ice cream as you wish with Dobra decorations.

ATTENTION:

In order to get the surprising cranckly and sparkling effect it is very important to keep the right proportion of 2 parts of vanilla ice cream and 1 part of JOYCREAM FRIZZZI POP CHOC variegate.

AMBASSADOR'S TIPS

JOYCREAM FRIZZZI POP CHOC is also perfect in combination with [JOYPASTE BUBBLE BLUE](#)