

## BITE ALPRO



### GELATO PREPARATION USED PISTACCHIO 100%

#### INGREDIENTS

KIT GELATO ALPRO - ALPRO AVENA BARISTA FOR PROFESSIONAL

KIT GELATO ALPRO - JOYLIFE VEGAN PRO

JOYPASTE PISTACCHIO 100%

#### PREPARATION

L 2 Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro.

g 750 Add Joypaste PISTACCHIO 100% and let it rest for 30 minutes.

g 300 Put in the blast chiller.

### GELATO PREPARATION USED JOYPASTE NOCCIOLA

#### INGREDIENTS

JOYLIFE VEGAN PRO - ALPRO AVENA BARISTA FOR PROFESSIONAL

JOYLIFE VEGAN PRO - JOYLIFE VEGAN PRO

JOYPASTE NOCCIOLA

#### PREPARATION

L 2 Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro.

g 750 Add Joypaste NOCCIOLA and let it rest for 30 minutes.

g 300 Put in the blast chiller.

### BITE CREATION

#### INGREDIENTS

JOYCREAM BITTER VEGAN

#### PREPARATION

To Taste In a silicon moulds put inside half gelato and in the middle put JOYCREAM BITTER VEGAN.

Close with other gelato and put in blast chiller.

## FINAL COMPOSITION

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### INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK

### PREPARATION

To Taste

Remove it from the moulds and cover with JOYCOUVERTURE EXTRA CHOC DARK, heated previously at 35°.



**RECIPE CREATED FOR YOU BY LAURA DI MODUGNO**

GELATO MAKER