

# CHEESECAKE AI FRUTTI DI BOSCO

## CHEESECAKE FLAVOUR ICE CREAM WITH WILD BERRIES VARIEGATION

#### **BASE MIXTURE PREPARATION**

INGREDIENTS		PREPARATION
FRESH MILK	g 2120	Mix sugar, JOYBASE TALENTO 50, LATTE MAGRO INSTANT and add to cream and milk.
SUGAR	g 435	
JOYBASE TALENTO	g 117	Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours
LIQUID CREAM 35% FAT	g 212	Add JOYGELATO CHEESECAKE to the white base, mix with a hand blender and put in the
LATTE MAGRO INSTANT	g 117	batch freezer.
JOYGELATO CHEESECAKE	g 150	Place a layer of ice-cream into the ice-cream pan, forming a smooth surface then put into the
		blast chiller.

#### **VARIEGATION AND DECORATION**

INGREDIENTS		PREPARATION
JOYFRUIT FRUTTI DI BOSCO	To Taste	Spread about 1 centimetre of JOYFRUIT WILD BERRIES and decorate with crumbled biscuits
CHOPPED BISCUITS	To Taste	and fresh wild berries.
WILD BERRIES	To Taste	

### AMBASSADOR'S TIPS

Find all the recipes for the various basic mixtures in the dedicated section!

