



## CHEESECAKE AI FRUTTI DI BOSCO

### CHEESECAKE FLAVOUR ICE CREAM WITH WILD BERRIES VARIEGATION

#### BASE MIXTURE PREPARATION

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##### INGREDIENTS

FRESH MILK  
SUGAR  
JOYBASE TALENTO  
LIQUID CREAM 35% FAT  
LATTE MAGRO INSTANT  
JOYGELATO CHEESECAKE

g 2120  
g 435  
g 117  
g 212  
g 117  
g 150

##### PREPARATION

Mix sugar, **JOYBASE TALENTO 50**, **LATTE MAGRO INSTANT** and add to cream and milk.

Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours

Add **JOYGELATO CHEESECAKE** to the white base, mix with a hand blender and put in the batch freezer.

Place a layer of ice-cream into the ice-cream pan, forming a smooth surface then put into the blast chiller.

#### VARIEGATION AND DECORATION

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##### INGREDIENTS

JOYFRUIT FRUTTI DI BOSCO  
CHOPPED BISCUITS  
WILD BERRIES

To Taste  
To Taste  
To Taste

##### PREPARATION

Spread about 1 centimetre of **JOYFRUIT WILD BERRIES** and decorate with crumbled biscuits and fresh wild berries.

#### AMBASSADOR'S TIPS

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