

EASTER CHOCO EGG

GELATO JOYCREAM WHITE

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 2.400	Mix warm milk with JOYCREAM WHITE, let stand for about half an hour and stir. Place the ice-
JOYCREAM WHITE	g 1.600	cream in a large previously cooled wide tray, level it at about 10 cm from the edge and place the
TOTAL	g 4.000	tray in a blast chiller.

DECORATION

DEGURATION		
INGREDIENTS		PREPARATION
NOCCIOLATA ICE	To Taste	Refrigerate JOYCREAM WHITE and NOCCIOLATA ICE then pour them diagonally to create a
JOYCREAM WHITE	To Taste	two-tone effect.
		Decorate as desired with pieces of chocolate eggs.

