



## GELATO "CHIACCHIERE"

### GELATO PREPARATION

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#### INGREDIENTS

MILK	g 2600
LIQUID CREAM	g 150
SUCROSE	g 550
JOYPASTE BISCOTTO PREMIUM	g 50
JOYBASE PASSION SA 100	g 260
CHIACCHIERE	g 370
JOYPLUS PROSOFT	g 70

#### PREPARATION

Put milk, cream, sucrose, joyplus prosoft, joybase passion sa 100 in a jug and mix. Add joypaste premium biscuit and chiacchiere. Let it rest for a few minutes and pour into the batch freezer.

### STEP 2

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#### INGREDIENTS

NOBEL CARAMEL	To Taste
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#### PREPARATION

Melt NOBEL CARAMEL and pour it over the gelato. Spread it with a spatula to create a stracciatella effect.

You can also choose NOBEL PISTACHIO or other products from the Nobel range ([discover them here](#)).

#### FINAL COMPOSITION

Decorate with Nobel Caramel and chocolate decorations: Dobra Lace Butterfly Dark and Dobra Tornado White Dark.

You can also decorate your ice cream tray with Chiacchiere ([discover the recipe here](#))



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

GELATO MAKER