



## GELATO DUBAI CHOCOLATE

### GELATO CHOCOLATE PREPARATION

---

#### INGREDIENTS

|                        |        |
|------------------------|--------|
|                        | g 2000 |
| JOYPASTE COCOA INTENSE | g 140  |

#### PREPARATION

Add JOYPASTE COCOA INTENSE to white base, mix and put in the batch freeze.

### GELATO SINFONIA PISTACHIO PREPARATION

---

#### INGREDIENTS

|                     |       |
|---------------------|-------|
| WATER               | 1240  |
| SALT                | g 6   |
| SUCROSE             | g 180 |
| JOYPLUS PROSOFT     | g 40  |
| JOYBASE ELITE 100   | g 140 |
| SINFONIA PISTACCHIO | g 400 |

#### PREPARATION

Heat mwater and add sucrose, **JOYPLUS PROSOFT**, **JOYBASE ELITE 100**, salt and blend.

Pasteurise to 85°C.

Add **SINFONIA PISTACCHIO** and put in the batch freezer.

### VARIEGATE KATAIFI PISTACHIO PREPARATION

---

#### INGREDIENTS

|                           |       |
|---------------------------|-------|
| JOYCREAM PISTACCHIO CROCK | g 500 |
| PASTA KATAIFI             | g 100 |

#### PREPARATION

Add pasta kataifi previously cooked with JOYCREAM PISTACCHIO CROCK.

## FINAL COMPOSITION

---

### INGREDIENTS

JOYCREAM MILK AND COCOA

### PREPARATION

To Taste

Put JOYCREAM MILK AND COCOA in a mold and leave in shock freezer until harder.  
Create tub alternating gelato chocolate, variegate pistachio kataifi and sinfonia pistachio gelato.  
Unmold and put on top of the tubs.  
Decorate with kataifi, whole and grains pistachio.