



GELATO DUBAI CHOCOLATE

GELATO CHOCOLATE PREPARATION

INGREDIENTS

JOYPASTE COCOA INTENSE	g 2000
	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.