



## GIANDUIOTTO

### STEP 1

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#### INGREDIENTS

WHITE BASE  
RENO GIANDUIA LATTE 27%  
JOYPASTE GIANDUIA  
MINUETTO LATTE SANTO DOMINGO 38%  
TOTAL

g 3.000  
g 600  
g 150  
g 300  
g 4.050

#### PREPARATION

Heat part of the base and milk at 70-75°C, add **JOYPASTE GIANDUIA**, **RENO GIANDUIA** and mix. Add the remaining base and put in the batch freezer. Fill a silicone mould for Gianduiotto with ice-cream and put in the batch freezer. Put the remaining ice-cream into an ice-cream pan, forming a smooth surface, and put in the batch freezer. Extract the Gianduiotto from the mould and place it in the centre of the ice-cream pan. Frost with **JOYCREAM MORELLINO** and decorate with **CRUNCHY BEADS MIX**.

### STEP 2

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#### INGREDIENTS

JOYCREAM MORELLINO  
CRUNCHY BEADS MIX

To Taste  
To Taste