



GIANDUIOTTO

STEP 1

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

INGREDIENTS

JOYCREAM MORELLINO
CRUNCHY BEADS MIX

To Taste
To Taste