



## HALLELUJAH GELATO DAY

### GELATO PREPARATION

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#### INGREDIENTS

FRESH FULL-FAT MILK (3,5% FAT)	g 2250
LIQUID CREAM	g 220
SUCROSE	g 550
JOYPLUS PROSOFT	g 70
JOYBASE LEGGERA 100	g 250
JOYPASTE GIANDUIA AMARA	g 360

#### PREPARATION

In a jug insert milk, cream, sucrose, joyplus prosoft, joybase leggera f 100 and mix. Add joypaste gianduia amara and mix. Leave to rest for a few minutes and pour into the batch freezer

### VARIEGATO PREPARATION

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#### INGREDIENTS

RENO X FONDENTE	To Taste
GRANELLA DI NOCCIOLA	To Taste
NOCCIOLE INTERE TOSTATE	To Taste

#### PREPARATION

Melt Reno X Fondente and add toasted hazelnuts and chopped hazelnuts and use it to ripple the gianduia gelato.

### FINAL COMPOSITION

Decorate tub with chocolate Reno X dark, toasted and chopped hazelnuts, dobla lace flower white assortment.