



JOYCREMINO HAZELNUT/NOCCIOLATA

HAZELNUT GELATO

INGREDIENTS

WHITE BASE
PASTA NOCCIOLA
JOYPLUS PROSOFT
TOTAL

g 3.000
g 240
g 60
g 3.300

PREPARATION

Add **JOYPLUS PROSOFT** and the **HAZELNUT PASTE** to the white base.
Mix with hand blender and put in the batch freezer.
Place the ice-cream in the ice-cream pan creating a smooth surface and put in the blast freezer.
Spread about 1 cm of **NOCCIOLATA ICE** or **NOCCIOLATA ICE CROCK**.
Decorate the surface with **CRUNCHY BEADS**.