



## JOYCREMINO HAZELNUT/NOCCIOLATA

### HAZELNUT GELATO

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#### 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**.