



## 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**.