



JOYCREMINO SOSPIRO (SAFFRON AND PISTACHIO)

SAFFRON GELATO

INGREDIENTS

WHITE BASE

g 3.000

Add the saffron to the white base and mix with a hand blender.

g 0,3

Put into the batch freezer. Put the ice cream into an ice cream pan, forming a smooth surface,

TOTAL

g 3.000,3

and put into the blast freezer.

JOYCREAM PISTACCHIO

To Taste

Spread about one centimeter of **JOYPASTE PISTACCHIO**.

Decorate with fresh raspberries and chopped pistachios.