



## JOYCREMINO VANILLA/WAFERNUT CLAIR

### VANILLA GELATO

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#### INGREDIENTS

WHITE BASE

g 3.000

TOTAL

g 3.060-3.075

#### PREPARATION

Add **JOYPASTE VANIGLIA MADAGASCAR/BOURBON** 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 1cm of **JOYCREAM WAFERNUT CLAIR**. Decorate the surface with wafers, hazelnut grains and vanilla beans.