



OVETTO SPECIAL

WHITE CHOCOLATE GELATO

INGREDIENTS

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|--------------------------|----------|
| WHITE BASE | g 4.000 |
| JOYPASTE WHITE CHOCOLATE | g 400 |
| TOTAL | g 4.400 |
| NOCCIOLATA ICE | To Taste |

PREPARATION

Mix white base with JOYPASTE WHITE CHOCOLATE, previously softened in a microwave oven, and put in the batch freezer. Place the ice-cream in a large previously cooled wide tray, level it at about 10 cm from the edge and place the tray in a blast chiller for 10 minutes.

DECORATION

INGREDIENTS

| | |
|----------------|----------|
| NOCCIOLATA ICE | To Taste |
| JOYCREAM WHITE | To Taste |

PREPARATION

Pour NOCCIOLATA ICE and JOYCREAM WHITE on the ice-cream to create a two-tone effect. Decorate as desired with pieces of chocolate eggs.