



## OVETTO SPECIAL

### WHITE CHOCOLATE GELATO

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#### INGREDIENTS

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

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#### 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.