



## PIEMONTE HAZELNUT IGP

### HAZELNUT FLAVOUR GELATO

#### BASE MIXTURE PREPARATION

---

##### INGREDIENTS

FRESH MILK  
SUGAR  
JOYBASE TALENTO  
LIQUID CREAM 35% FAT  
LATTE MAGRO INSTANT  
JOYPASTE NOCCIOLA PIEMONTE

g 2827  
g 580  
g 155  
g 283  
g 155  
g 440

##### PREPARATION

Mix sugar, **JOYBASE TALENTO 50**, **LATTE MAGRO INSTANT** and add to cream and milk.  
Mix with a hand blender and pasteurize. Mature to 5°C for about 12 hours  
Add **JOYPAST PIEMONTE HAZELNUT IGP**, mix with the hand blender and put it into the batch freezer.  
Decorate with hazelnut grains.

#### DECORATION

---

##### INGREDIENTS

GRANELLA DI NOCCIOLA

To Taste

##### PREPARATION

Decorate with hazelnut grain.

#### AMBASSADOR'S TIPS

Find all the recipes for the various basic mixtures in the dedicated section!