



## HAZELNUT WHITE CHOCOLATE 22%

### SINFONIA HAZELNUT WHITE CHOCOLATE 22% GELATO

DIFFICULTY LEVEL



#### BASIC RECIPE

##### INGREDIENTS

MILK  
WATER  
SALT  
SUCROSE  
JOYPLUS PROSOFT  
JOYBASE ELITE 100  
SINFONIA NOCCIOLATO BIANCO

g 2500  
g 250  
g 4  
g 365  
g 65  
g 250  
g 750

##### PREPARATION

Heat milk and water to 45°C, then add sucrose, JOYPLUS PROSOFT, JOYBASE ELITE 100, salt and blend.  
Pasteurise to 85°C.  
Add SINFONIA NOCCIOLATO BIANCO 22%, then pour the mixture into a batch freezer and leave until the preparation is complete.

#### AMBASSADOR'S TIPS

You can choose to marbleize your ice cream either with Joyfruit Lampone (raspberry) or Joycream Nocciolina (peanut).