



## STRACCIATELLA EXPRESS

### STRACCIATELLA GELATO

DIFFICULTY LEVEL



#### FIORDILATTE GELATO

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##### INGREDIENTS

JOYBASE EXPRESS	g 1500
JOYGELATO CHEPANNA	g 70
MILK	g 1500
LIQUID CREAM	g 500

##### PREPARATION

Blend all ingredients together.  
Pour the mixture into a batch freezer and leave until the preparation is complete.

#### VARIEGATION

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##### INGREDIENTS

JOYCOUVERTURE EXTRA CHOC DARK	To Taste
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##### PREPARATION

Take out some gelato, sprinkle with melted Joycouverture extra choc dark.  
Stir with a spatula in order to break the crystallised chocolate into small irregular pieces and to incorporate them into the gelato.  
Add the remaining gelato and repeat this step once more in order to create a stracciatella effect.