



## SORRENTO

### NUTTY WHITE CHOCOLATE GELATO MARBLED WITH RASPBERRY VARIEGATO

DIFFICULTY LEVEL



#### GELATO

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##### INGREDIENTS

MILK

g 3000

##### PREPARATION

Add to boiling milk all the remaining ingredients, then mix using an immersion blender.

Leave to rest for 10-15 minutes.

Pour the mixture into a batch freezer and leave until the preparation is complete.

#### MARBLEIZATION

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##### PREPARATION

Take out the gelato, add JOYFRUIT LAMPONE (raspberry) and stir with a spatula, in order to create a marble effect.