

## CALIFORNIA

## MILK CHOCOLATE GELATO FLAVOURED WITH PEANUT AND MARBLED WITH TOFFEE VARIEGATO

DIFFICULTY LEVEL

ELATO		
INGREDIENTS		PREPARATION
MILK	g 3000	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

## PREPARATION

Take out the gelato, add JOYCREAM TOFFEE and stir with a spatula, in order to create a

marble effect.

