

## HOLLAND

## MILK CHOCOLATE AND CARAMEL GELATO MARBLED WITH CARAMEL COOKIE AND CINNAMON VARIEGATO

DIFFICULTY LEVEL

OLLAIO
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INGREDIENTS		PREPARATION
MILK	g 3000	Add JOYQUICK LACTEE CARAMEL CHOC to boiling milk, then mix using an immersion
JOYQUICK LACTEE CARAMEL CHOC	g 1500	blender.
TOTAL	g 4500	Leave to rest for 10-15 minutes.
		Pour the mixture into a batch freezer and leave until the preparation is complete.

## MARBLEIZATION

INGREDIENTS		PREPARATION
JOYCREAM CARAMEL BISCOTTO	g 1000	Combine JOYCREAM CARAMEL BISCOTTO (cookie) and JOYPASTE CANNELLA (cinnamon).
JOYPASTE CANNELLA	g 10	Take out the gelato, add the mixture to it and stir with a spatula, in order to create a marble
		effect.