

## HOLLAND

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

DIFFICULTY LEVEL B B







## **GELATO**

| 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.   |

