



## FIORDILATTE & PEACH ICE FRUIT

### PEACH TOP ICE

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#### INGREDIENTS

WATER  
JOYQUICK PESCA GIALLA

g 2500

g 1250

#### PREPARATION

Combine JOYQUICK and water using an immersion blender.  
Pour mixture in a suitable silicone mould.  
Put in a blast chiller until fully hardened.

### FIORDILATTE GELATO

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#### INGREDIENTS

MILK  
JOYQUICK FIORDILATTE

g 3000

g 1000

#### PREPARATION

Combine JOYQUICK and milk using an immersion blender.  
Allow to rest for 10-15 minutes.  
Pour the mixture into a batch freezer and leave until the preparation is complete.  
Place the gelato into an ice-cream container and level the surface.

#### FINAL COMPOSITION

Remove the top ice from the silicone mould and place it onto the gelato.  
Put into a blast chiller for at least 10 minutes.  
Remove from the blast chiller and finish with DOBLA CURLS YELLOW, BUTTERFLY and SPOTS PASTEL.