



## GELATO PREPARATION

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### INGREDIENTS

MILK 3.5% FAT  
WATER  
SALT  
SUCROSE  
JOYPLUS PROSOFT  
JOYBASE ELITE 100  
SINFONIA NOCCIOLATO BIANCO

g 2500  
g 250  
g 4  
g 365  
g 65  
g 250  
g 750

### PREPARATION

Heat milk and water to 45°C, then add sucrose, **JOYPLUS PROSOFT**, **JOYBASE ELITE 100**, salt and blend.  
Pasteurise to 85°C.  
Add **SINFONIA NOCCIOLATO BIANCO 22%**, then pour the mixture into a batch freezer and leave until the preparation is complete.

## VARIEGATE

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### INGREDIENTS

JOYCREAM WAFERNUT CLAIR

To Taste

### PREPARATION

Extract half of gelato and put inside **JOYCREAM WAFERNUT CLAIR**.  
Extract the other part of gelato and put it in shock freezer.

## FINAL COMPOSITION

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### INGREDIENTS

JOYCREAM WAFERNUT CLAIR

NOCCIOLE INTERE TOSTATE

FARINA DI NOCCIOLE

GRANELLA DI NOCCIOLA

### PREPARATION

To Taste

Pour on top **JOYCREAM WAFERNUT CLAIR**.

Otherwise fill silicon mold with **JOYCREAM WAFERNUT CLAIR** and put in shock freezer until cool.

Remove the insert from the silicon mold and lay it on the surface of gelato.

Decorate with **GRANELLA DI NOCCIOLA**, **NOCCIOLE INTERE TOSTATE**, wafer, **FARINA DI NOCCIOLA**, **DOBLA SPIRAL DARK 77051**



**RECIPE CREATED FOR YOU BY LAURA DI MODUGNO**

GELATO MAKER