



GELATO PREPARATION

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

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

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