



## GELATO PREPARATION

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### INGREDIENTS

WHITE BASE	g 3000
JOYPASTE MANDORLA TOSTATA	g 150

### PREPARATION

Add **JOYPASTE MANDORLA TOSTATA** to the white base and mix.  
Put in the batch freezer.

## VARIEGATE

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### INGREDIENTS

JOYCREAM PISTACCHIO CROCK	To Taste
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### PREPARATION

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

## FINAL COMPOSITION

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### INGREDIENTS

JOYCREAM PISTACCHIO CROCK	To Taste
WHOLE ROASTED PISTACHIOS	To Taste

### PREPARATION

Pour on top **JOYCREAM PISTACCHIO CROCK**.  
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 **PISTACCHI INTERI TOSTATI** e **DOBLA ROSETTE PINK WHITE SMALL**.



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

GELATO MAKER