



## TORTA GELATO JOYFULL MANDARINO

### GELATO PREPARATION

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#### INGREDIENTS

JOYFULL MANDARINO

g 1800

WATER

2200

#### PREPARATION

Mix **JOYFULL MANDARINO** with water, mix with hand blender, let the mixture rest for some minutes and put in the batch freezer.

### GELATO CAKE CREATION

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#### INGREDIENTS

JOYCREAM PISTACCHIO CROCK

#### PREPARATION

in a mold put mandarin sorbet for half, fill with small layer of JOYCREAM PISTACCHIO CROCK and close with another layer of sorbet. put in shock freezer until harder.

### COVER PREPARATION

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#### INGREDIENTS

JOYCOUVERTURE PISTACCHIO

g 500

CHOPPED PISTACHIOS

g 50

#### PREPARATION

Warm JOYCOUVERTURE PISTACCHIO at 35° and add pistachio grains.

## FINAL COMPOSITION

Dip cake sorbet in pistachio cover for half and put pistachio grains on the edge.

Decorate with whole pistachio, TUTTAFRUTTA ARANCIA, SPIRAL DARK DOBLA and DAISY DOBLA.