



TORTA GELATO JOYFULL MANDARINO

GELATO PREPARATION

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

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

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.