



## TORTA GELATO PISTACCHIO E MANDARINO DI CIACULLI

### GELATO PREPARATION

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#### INGREDIENTS

JOYPASTE PESTO DI PISTACCHIO

g 1000

g 120

#### PREPARATION

add to mixture JOYPASTE PESTO DI PISTACCHIO and mix.

Put it inside the batch freezer.

### SPONGE CREATION

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#### INGREDIENTS

IRCA GENOISE CHOC

EGGS

WATER

g 1000

g 700

g 200

#### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at high speed.

### STEP 3

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#### INGREDIENTS

VARIEGATO MANDARINO DI CIACULLI CESARIN

#### PREPARATION

in a mold add chocolate sponge, gelato pesto di pistacchio and like variegated CESARIN MANDARINO CIACULLI and close with other gelato. Put gelato cake in a shock freezer.

## FINAL COMPOSITION

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### INGREDIENTS

JOYCREAM PISTACCHIO ICE

g 100

JOYCOUVERTURE EXTRA CHOC WHITE

g 100

### PREPARATION

Unmold cake and decorate it with top ice composed by JOYCREAM PISTACCHIO ICE E

JOYCOUVERTURE EXTRA CHOC WHITE previously frozen.

Decorate with DOBLA SPIRAL DARK (77051), whole and grains pistachio.