



VANILLA AND HAZELNUT CROCK

VANILLA ICE CREAM WITH CRUNCHY HAZELNUT VARIEGATE

DIFFICULTY LEVEL   

PREPARATION FLAVOURED BASE

INGREDIENTS

WHITE BASE	g 4.000
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 120
TOTAL	g 4.120

PREPARATION

Add **JOYPASTE VANIGLIA MADAGASCAR** to the white base, mix with a hand blender.

Put in the batch freezer.

VARIEGATE

INGREDIENTS

NOCCIOLATA BIANCA ICE CROCK	To Taste
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PREPARATION

Extract half of the ice cream and mix with **NOCCIOLATA BIANCA ICE CROCK**.

Remove the remaining ice cream and put in blast chiller for about 3 minutes.

Pour on the surface of the other **NOCCIOLATA BIANCA ICE CROCK**.

Decorate the surface with grains of hazelnut or **GRAINS OF CRUNCHY**.