



## VANILLA FRIZZZI POP CHOC

VANILLA ICE CREAM WITH GIANDUJA CHOCOLATE CRACKING SWIRL.

DIFFICULTY LEVEL



### VANILLA ICE CREAM

#### INGREDIENTS

WHITE BASE	g 4000
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 120
TOTAL	g 4120

#### PREPARATION

Using an immersion blender, mix JOYPASTE VANIGLIA BOURBON MADAGASCAR and the white base.  
Pour the ice cream in the batch freezer machine and start the freezing process.

### CRACKLING SWIRL

#### INGREDIENTS

JOYCREAM FRIZZZI POP CHOC

#### FINAL COMPOSITION

Extract a first part of ice cream from the batch freezer (about 2 kg) and make a first layer.  
Variegate the ice cream with JOYCREAM FRIZZZI POP CHOC (about 1 kg).  
Immediately deposite one more layer of ice cream (about 2 kg) and put in the shock freezer for 2-3 minutes.  
Variegate with one more layer of JOYCREAM FRIZZZI POP CHOC (about 1 kg) and place in the shock freezer for 5 minutes.  
Decorate the ice cream as you wish with Dobra decorations.

#### ATTENTION:

In order to get the surprising cranckly and sparkling effect it is very important to keep the right proportion of 2 parts of vanilla ice cream and 1 part of JOYCREAM FRIZZZI POP CHOC variegate.

**AMBASSADOR'S TIPS**

JOYCREAM FRIZZZI POP CHOC is also perfect in combination with [JOYPASTE BUBBLE BLUE](#)