



## BELLE HELENE

### PREPARATION FLAVOURED BASE

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#### INGREDIENTS

|                          |        |
|--------------------------|--------|
| WHITE BASE               | g 3000 |
| JOYPASTE VANIGLIA BIANCA | g 60   |

#### PREPARATION

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

Put in the batch freezer.

### VARIEGATE

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#### INGREDIENTS

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| JOYCREAM DARK | To Taste |
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#### PREPARATION

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

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

Pour over the surface of the other **NOCCIOLATA ICE CROCK**.

Decorate the surface with hazelnut grains.

### FINAL COMPOSITION

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#### INGREDIENTS

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| JOYCREAM DARK |
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#### PREPARATION

Decorate with **JOYCREAM DARK**, **TUTTAFRUTTA PERA CESARIN** and **DOBLA CHOCOLATE PEAR SILHOUETTE 77909**.