

EASTER CHOCO EGG

GELATO JOYCREAM WHITE

INGREDIENTS		PREPARATION
FULL-FAT MILK (3,5% FAT)	g 2.400	Mix warm milk with JOYCREAM WHITE, let stand for about half an hour and stir. Place the ice-
JOYCREAM WHITE	g 1.600	cream in a large previously cooled wide tray, level it at about 10 cm from the edge and place the
TOTAL	g 4.000	tray in a blast chiller.

DECORATION

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INGRED	ENTS		PREPARATION
NOCC	IOLATA ICE	To Taste	Refrigerate JOYCREAM WHITE and NOCCIOLATA ICE then pour them diagonally to create a
JOACI	IEAM WHITE	To Taste	two-tone effect.
			Decorate as desired with pieces of chocolate eggs.