



EASTER CHOCO EGG

GELATO JOYCREAM WHITE

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 2.400
JOYCREAM WHITE	g 1.600
TOTAL	g 4.000

PREPARATION

Mix warm milk with JOYCREAM WHITE, let stand for about half an hour and stir. Place the ice-cream in a large previously cooled wide tray, level it at about 10 cm from the edge and place the tray in a blast chiller.

DECORATION

INGREDIENTS

NOCCIOLATA ICE	To Taste
JOYCREAM WHITE	To Taste

PREPARATION

Refrigerate JOYCREAM WHITE and NOCCIOLATA ICE then pour them diagonally to create a two-tone effect.

Decorate as desired with pieces of chocolate eggs.