



## GIANDUIOTTO

### STEP 1

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#### INGREDIENTS

WHITE BASE	g 3.000
RENO GIANDUIA LATTE 27%	g 600
JOYPASTE GIANDUIA	g 150
MINUETTO LATTE SANTO DOMINGO 38%	g 300
TOTAL	g 4.050

#### PREPARATION

Heat part of the base and milk at 70-75°C, add **JOYPASTE GIANDUIA**, **RENO GIANDUIA** and mix. Add the remaining base and put in the batch freezer. Fill a silicone mould for Gianduiotto with ice-cream and put in the batch freezer. Put the remaining ice-cream into an ice-cream pan, forming a smooth surface, and put in the batch freezer. Extract the Gianduiotto from the mould and place it in the centre of the ice-cream pan. Frost with **JOYCREAM MORELLINO** and decorate with **CRUNCHY BEADS MIX**.

### STEP 2

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#### INGREDIENTS

JOYCREAM MORELLINO	To Taste
CRUNCHY BEADS MIX	To Taste