



JOYCREMINO WONDERNUT

GELATO GIANDUIA

INGREDIENTS

| | |
|------------------------|----------|
| WHITE BASE | g 3.000 |
| PASTA GIANDUIA | g 180 |
| TOTAL | g 3.180 |
| JOYCREAM WAFERNUT NOIR | To Taste |

PREPARATION

Add the **GIANDUJA PASTE** to the white base, mix with a hand blender and put into the batch freezer. Put the ice cream in the ice cream pan, forming a first layer; spread a layer of **JOYCREAM WAFERNUT NOIR**, already prepared in the batch freezer. Place another layer of ice cream and put into the batch freezer. Spread about one centimeter of **JOYCREAM WAFERNUT NOIR**. Decorate the surface with small wafer squares, Reno gianduia curls and chopped hazelnuts.