



## JOYCREMINO WONDERNUT

### GELATO GIANDUIA

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#### 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.