

OVETTO SPECIAL

WHITE CHOCOLATE GELATO

INGREDIENTS		PREPARATION
WHITE BASE	g 4.000	Mix white base with JOYPASTE WHITE CHOCOLATE, previously softened in a microwave
JOYPASTE WHITE CHOCOLATE	g 400	oven, and put in the batch freezer. Place the ice-cream in a large previously cooled wide tray,
TOTAL	g 4.400	level it at about 10 cm from the edge and place the tray in a blast chiller for 10 minutes.
NOCCIOLATA ICE	To Taste	

DECORATION

INGREDIENTS		PREPARATION
NOCCIOLATA ICE	To Taste	Pour NOCCIOLATA ICE and JOYCREAM WHITE on the ice-cream to create a two-tone effect.
JOYCREAM WHITE	To Taste	Decorate as desired with pieces of chocolate eggs.

