



PESTO DI MANDORLA E MIELE

GELATO PREPARATION

INGREDIENTS

JOYPASTE PESTO DI MANDORLA

g 1000

g 125

PREPARATION

Add JOYPASTE PESTO DI MANDORLA to white base, mix and put in the batch freezer.

STEP 2

INGREDIENTS

JOYCOUVERTURE GIANDUIOTTO

ROASTED ALMONDS

To Taste

To Taste

PREPARATION

Extract half of gelato and put inside in a mold madeleine shape and put in shock freezer.

Glaze roasted almond with JOYCOUVERTURE GIANDUIOTTO, previously heated to 35°.

FINAL COMPOSITION

INGREDIENTS

JOYTOPPING MIELE

To Taste

PREPARATION

Extract the other part of gelato and put it in shock freezer.

Unmold and put on top of the tub.

Decorate with JOYTOPPING MIELE, flakes almond and covered almond.