



## 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.