



HAZELNUT WHITE CHOCOLATE 22%

SINFONIA HAZELNUT WHITE CHOCOLATE 22% GELATO

DIFFICULTY LEVEL



BASIC RECIPE

INGREDIENTS

MILK
WATER
SALT
SUCROSE
JOYPLUS PROSOFT
JOYBASE ELITE 100
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO

g 2500
g 250
g 4
g 365
g 65
g 250
g 750

PREPARATION

Heat milk and water to 45°C, then add sucrose, JOYPLUS PROSOFT, JOYBASE ELITE 100, salt and blend.
Pasteurise to 85°C.
Add SINFONIA NOCCIOLATO BIANCO 22%, then pour the mixture into a batch freezer and leave until the preparation is complete.

AMBASSADOR'S TIPS

You can choose to marbleize your ice cream either with Joyfruit Lampone (raspberry) or Joycream Nocciolina (peanut).