



## PREPARATION

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### INGREDIENTS

WHITE BASE	g 3000
JOYPASTE CREMA PASTICCERA	g 200

### PREPARATION

Add **JOYPASTE CREMA PASTICCERA** to the white base and mix.  
Put in the batch freezer.

## VARIEGATE

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### INGREDIENTS

JOYCREAM LEMONBISCOTTO	To Taste
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### PREPARATION

Extract half of gelato and put inside **JOYCREAM LEMONBISCOTTO**.  
Extract the other part of gelato and put it in shock freezer.

## FINAL COMPOSITION

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### INGREDIENTS

JOYCREAM LEMONBISCOTTO	To Taste
PINE NUTS	To Taste
GRANELLA DI BISCOTTO	

### PREPARATION

Pour on top **JOYCREAM LEMONBISCOTTO**.  
Otherwise fill silicon mold with **JOYCREAM LEMONBISCOTTO** and put in shock freezer until cool.  
Remove the insert from the silicon mold and lay it on the surface of gelato.  
Decorate the surface with pine nuts, **GRANELLA DI BISCOTTO** and **DOBLA CHOCOLATE LEMON LID** (77453).



**RECIPE CREATED FOR YOU BY LAURA DI MODUGNO**

GELATO MAKER