

GELATO PREPARATION

INGREDIENTS		PREPARATION
MILK 3.5% FAT	g 2500	Heat milk and water to 45°C, then add sucrose, JOYPLUS PROSOFT, JOYBASE ELITE 100, salt
WATER	g 250	and blend.
SALT	g 4	Pasteurise to 85°C.
SUCROSE	g 365	Add SINFONIA NOCCIOLATO BIANCO 22%, then pour the mixture into a batch freezer and leave
JOYPLUS PROSOFT	g 65	until the preparation is complete.
JOYBASE ELITE 100	g 250	
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 750	

VARIEGATE

INGREDIENTS		PREPARATION
JOYCREAM WAFERNUT CLAIR	To Taste	Extract half of gelato and put inside JOYCREAM WAFERNUT CLAIR.
		Extract the other part of gelato and put it in shock freezer.



FINAL COMPOSITION

INGREDIENTS

JOYCREAM WAFERNUT CLAIR

NOCCIOLE INTERE TOSTATE

FARINA DI NOCCIOLE

GRANELLA DI NOCCIOLA



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER

PREPARATION

To Taste

Pour on top JOYCREAM WAFERNUT CLAIR.

Otherwise fill silicon mold with **JOYCREAM WAFERNUT CLAIR** and put in shock freezer until cool.

Remove the insert from the silicon mold and lay it on the surface of gelato.

Decorate with GRANELLA DI NOCCIOLA, NOCCIOLE INTERE TOSTATE, wafer, FARINA DI

NOCCIOLA, DOBLA SPIRAL DARK 77051

