



SPECULOOS GELATO

WHITE BASE PASTEURIZED

INGREDIENTS

| | |
|----------------------|--------|
| MILK 3.5% FAT | g 2080 |
| SUCROSE | g 410 |
| SKIMMED MILK POWDER | g 30 |
| LIQUID CREAM 35% FAT | g 250 |
| JOYBASE LEGGERA 100 | g 230 |
| TOTAL | g 3000 |

PREPARATION

Make a white base starting the pasteurization process.

FLAVOURING

INGREDIENTS

| | |
|--------------------|--------|
| JOYCREAM SPECULOOS | g 1000 |
| MILK 3.5% FAT | g 1000 |

PREPARATION

Add all the ingredients to the white base and mix using a hand blender.

Let it rest for 15-20 minuti.

Put in the blast chiller.

SWIRL AND DECORATION

INGREDIENTS

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|--------------------|----------|
| JOYCREAM SPECULOOS | To Taste |
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PREPARATION

Use JOYCREAM SPECULOOS e decorate using Speculoos biscuits.