



TIRAMISÙ BE FREE

WHITE BASE FOR CREAM GELATO

INGREDIENTS

JOYBASE BE FREE CREAM

g 610

MILK

g 2720

LIQUID CREAM

g 300

SUCROSE

g 370

PREPARATION

Pour milk into a pasteuriser and start the preparation.

At 45°C add sucrose and JOYBASE BE FREE CREAM. At 65°C add liquid cream.

Complete the pasteurisation to 85°C, then cool to 4°C.

Let the mixture rest.

TIRAMISÙ GELATO

INGREDIENTS

MASCARPONE CHEESE

g 200

EGG YOLK

g 200

g 120

DEXTROSE

g 80

PREPARATION

Add all remaining ingredients to the white base for ice cream and blend them together.

Pour the mixture into a batch freezer and leave until the preparation is complete.