



## GELATO PREPARATION

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### INGREDIENTS

MILK 3.5% FAT	g 2500
WATER	g 250
SALT	g 4
SUCROSE	g 365
JOYPLUS PROSOFT	g 65
JOYBASE ELITE 100	g 250
SINFONIA NOCCIOLATO BIANCO	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.

## VARIEGATE

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### INGREDIENTS

JOYCREAM WAFERNUT CLAIR	To Taste
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### PREPARATION

Extract half of gelato and put inside **JOYCREAM WAFERNUT CLAIR**.

Extract the other part of gelato and put it in shock freezer.

## FINAL COMPOSITION

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### INGREDIENTS

JOYCREAM WAFERNUT CLAIR

NOCCIOLE INTERE TOSTATE

FARINA DI NOCCIOLE

GRANELLA DI NOCCIOLA

### 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**



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

GELATO MAKER