



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

JOYCREAM SPECULOOS	To Taste
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PREPARATION

Use JOYCREAM SPECULOOS e decorate using Speculoos biscuits.