

# JOYCREAM SPECULOOS

GELATO JOYCREAM

Cream swirl with **crunchy caramelized biscuits in pieces**. Refined interpretation of the delicious **Belgian Speculoos biscuits** with the unmistakable scent of cinnamon.

You can also use JOYCREAM SPECULOOS as a flavouring cream for a rich and pleasantly spiced ice cream.

It is designed to maintain creaminess and spreadability at negative temperatures.

- 15% speculoos biscuits in pieces
- Without flavouring, only powdered cinnamon
- Creamy and spreadable at negative temperatures
- Can be used both as a swirl and as a flavouring cream



## MODALITÀ D'USO



Covering



Cremino Chocolates



Ice cream



Semifreddo

## DETTAGLI PRODOTTO

Codice prodotto 01010133

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Soybeans



Milk

Cross-contaminations



Eggs



Nuts

## INFO

**irca**  
GROUP

Extraordinary  
made simple.

## Advantages

- Creamy and spreadable at negative temperatures
- Can be used both as a swirl and as a flavouring cream

## Claims

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## Details

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## Description

speculoos flavoured cream for ice-creams with caramelised biscuits. JOYCREAM SPECULOOS is ideal to maintain a creamy consistency even at -15°C in freezer.

## Denomination

semifinished product for ice-cream making.

## Directions for use

VARIATION:

JOYCREAM SPECULOOS is ideal for classic variegation of the ice-cream.

Placed in the ice-cream tub in the display window at -15°C JOYCREAM SPECULOOS maintains a creamy and spreadable consistency. It is ideal to be used in ice-cream during preparation of cones and cups.

JOYCREAM SPECULOOS reaches the optimal consistency after 2-3 hours at -15°C.

Flavouring with his ice-cream white base:

In this recipe the dosage of Joycream Speculoos as a flavouring cream is about 20%

Dosage: ice-cream white base g 3000, Joycream Speculoos g 1000, Milk g 1000

Mix all the ingredients, let rest 20-30 minutes, whisk as usual. Variegate as your pleasure with Joycream Speculoos.

Quick recipe:

With this recipe you can realize quickly an excellent ice-cream characterized by an intense Speculoos taste. Mix the milk and the Joycream Speculoos and then whisk.

Dosage: Joycream Speculoos g 2000, Whole milk g 2500

Mix all the ingredients, let rest 20-30 minutes, whisk as usual. Variegate as your pleasure with Joycream Speculoos.

NOTICE: Mix thoroughly JOYCREAM SPECULOOS before taking it from the package.



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