

GELATO CREMINO DUBAI

Intermediate level

Milk chocolate gelato with a crunchy pistachio heart and a luscious pistachio cream topping inspired by the Dubai style.



RECIPE CREATED BY:

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Pasticciere e Gelatiere

CHOCOLATE ICE CREAM

JOYQUICK MILK CHOCOLATE full-fat milk (3,5% fat)	1600g 2500g	Mix **JOYQUICK MILK CHOCOLATE** with boiling water, blend with an immersion mixer, and churn.

DUBAI CREAM

JOYCREAM DUBAI PISTACCHIO	qb	Pour a generous amount of **JOYCREAM DUBAI PISTACCHIO** into the center of the gelato pan. Then add another generous layer on top.

FINAL COMPOSITION

Churn the milk chocolate gelato, then spread half of it into the pan. Pour a generous amount of JOYCREAM DUBAI PISTACCHIO in the center. Let it firm up briefly in the blast chiller, then spread the remaining gelato on top. Finish by covering the surface with JOYCREAM DUBAI PISTACCHIO and decorate as desired.

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Extraordinary made simple.