



# HALLELUJAH GELATO DAY

👤 Intermediate level

## GELATO PREPARATION

### INGREDIENTS

fresh full-fat milk (3,5% fat)  
liquid cream  
Sucrose  
[JOYPLUS PROSOFT](#)  
[JOYBASE LEGGERA 100](#)  
[JOYPASTE GIANDUIA AMARA](#)

### PREPARATION

2250g In a jug insert milk, cream, sucrose, joyplus prosoft, joybase leggera f 100 and  
220g mix. Add joypaste gianduia amara and mix. Leave to rest for a few minutes  
550g and pour into the batch freezer  
70g  
250g  
360g

## VARIEGATO PREPARATION

### INGREDIENTS

RENO X FONDENTE  
[GRANELLA DI NOCCIOLA](#)  
[NOCCIOLE INTERE TOSTATE](#)

### PREPARATION

qb  
qb Melt Reno X Fondente and add toasted hazelnuts and chopped hazelnuts  
qb and use it to ripple the gianduia gelato.

## Final composition

Decorate tub with chocolate Reno X dark, toasted and chopped hazelnuts, dobla lace flower white assortment.