

HALLELUJAH GELATO DAY

Intermediate level

GELATO PREPARATION

fresh full-fat milk (3,5% fat)	2250g	In a jug insert milk, cream, sucrose, joyplus prosoft, joybase leggera f 100 and mix. Add joypaste gianduia amara and mix. Leave to rest for a few minutes and pour into the batch freezer
liquid cream	220g	
Sucrose	550g	
JOYPLUS PROSOFT	70g	
JOYBASE LEGGERA 100	250g	
JOYPASTE GIANDUIA AMARA	360g	

VARIEGATO PREPARATION

RENO X FONDENTE	qb	
GRANELLA DI NOCCIOLA	qb	Melt Reno X Fondente and add toasted hazelnuts and chopped hazelnuts and use it to ripple the gianduia gelato.
NOCCIOLE INTERE TOSTATE	qb	

FINAL COMPOSITION

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

irca GROUP
Extraordinary made simple.