



HALLELUJAH GELATO DAY

👤 Intermediate level

GELATO PREPARATION

fresh full-fat milk (3,5% fat)

liquid cream

Sucrose

JOYPLUS PROSOFT

JOYBASE LEGGERA 100

JOYPASTE GIANDUIA AMARA

2250g

220g

550g

70g

250g

360g

In a jug insert milk, cream, sucrose, joyplus prosoft, joybase leggera f100 and mix. Add joypaste gianduia amara and mix. Leave to rest for a few minutes and pour into the batch freezer

VARIEGATO PREPARATION

RENO X FONDENTE

GRANELLA DI NOCCIOLA

NOCCIOLE INTERE TOSTATE

qb

qb

qb

Melt Reno X Fondente and add toasted hazelnuts and chopped hazelnuts 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.

irca
GROUP

Extraordinary
made simple.