

GELATO "CHIACCHIERE"

Intermediate level



RECIPE CREATED BY:

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Gelato Maker

GELATO PREPARATION

milk	2600g	Put milk, cream, sucrose, joyplus prosoft, joybase passion sa 100 in a jug and mix. Add joypaste premium biscuit and chiacchiere. Let it rest for a few minutes and pour into the batch freezer.
liquid cream	150g	
Sucrose	550g	
JOYPASTE BISCOTTO PREMIUM	50g	
JOYBASE PASSION SA 100	260g	
CHIACCHIERE	370g	
JOYPLUS PROSOFT	70g	
NOBEL CARAMEL	qb	Melt NOBEL CARAMEL and pour it over the gelato. Spread it with a spatula to create a stracciatella effect. You can also choose NOBEL PISTACHIO or other products from the Nobel range (**discover them here**).

FINAL COMPOSITION

Decorate with Nobel Caramel and chocolate decorations: Dobla Lace Butterfly Dark and Dobla Tornado White Dark.
You can also decorate your ice cream tray with Chiacchiere (**discover the recipe here**)

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