

# **GELATO "CHIACCHIERE"**

## **GELATO PREPARATION**

**PREPARATION INGREDIENTS** milk 2600g Put milk, cream, sucrose, joyplus prosoft, joybase passion sa 100 in a jug and liquid cream 150g mix. Add joypaste premium biscuit and chiacchiere. Let it rest for a few 550g minutes and pour into the batch freezer. Sucrose JOYPASTE BISCOTTO PREMIUM 50g **JOYBASE PASSION SA 100** 260g CHIACCHIERE 370g JOYPLUS PROSOFT 70g

#### **INGREDIENTS**

**NOBEL CARAMEL** 

#### **PREPARATION**

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**)