



GELATO "CHIACCHIERE"

chef Intermediate level

GELATO PREPARATION

INGREDIENTS

milk
liquid cream
Sucrose
JOYPASTE BISCOTTO PREMIUM
JOYBASE PASSION SA 100
CHIACCHIERE
JOYPLUS PROSOFT

PREPARATION

2600g Put milk, cream, sucrose, joyplus prosoft, joybase passion sa 100 in a jug and
150g mix. Add joypaste premium biscuit and chiacchiere. Let it rest for a few
550g minutes and pour into the batch freezer.
50g
260g
370g
70g

INGREDIENTS

NOBEL CARAMEL

PREPARATION

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: Dobra Lace Butterfly Dark and Dobra Tornado White Dark.
You can also decorate your ice cream tray with Chiacchiere ([discover the recipe here](#))