



GELATO "CHIACCHIERE"

👤 Intermediate level



RECIPE CREATED BY:

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Gelato Maker

GELATO PREPARATION

milk	2600g
liquid cream	150g
Sucrose	550g
JOYPASTE BISCOTTO PREMIUM	50g
JOYBASE PASSION SA 100	260g
CHIACCHIERE	370g
JOYPLUS PROSOFT	70g

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.

[NOBEL CARAMEL](#)

qb Melt NOBEL CARAMEL and pour it over the gelato. Spread it with a spatula to create a straciatella 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](#))



Extraordinary
made simple.