



GELATO "CHIACCHIERE"

👤 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

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](#))