



SICILIAN ALMOND SLUSH

chef Advanced level

INGREDIENTS

JOYBASE GELATO GEL

water

MOGADOR PREMIUM

TOTAL

PREPARATION

650g Mix all the ingredients with a hand blender and put the mixture into the
2.600g batch freezer until it reaches the ideal consistency. Lay the slush in the bowl
1.200g and conserve it in the showcase. The same recipe is also obtainable using the
4.450g slush machine.