

GLUTEN FREE BISCUIT ICE CREAM

Intermediate level



RECIPE CREATED BY:

Marco Orfei

Gelatiere

ICE CREAM

white base	4000g	- Add JOYPASTE BISCOTTO PREMIUM to the base mixture, mix with an immersion mixer and whisk. - Decorate with chopped pistachios.
JOYPASTE BISCOTTO PREMIUM	200g	
liquid cream 35% fat	200g	

FINAL COMPOSITION

- Decorate the ice cream with GLUTEN FREE JOYCREAM CHOCOBISCOTTO.