



# GLUTEN FREE BISCUIT ICE CREAM

👤 Intermediate level



**RECIPE CREATED BY:**

Marco Orfei  
Gelatiere

## ICE CREAM

white base

JOYPASTE BISCOTTO PREMIUM

liquid cream 35% fat

4000g

200g

200g

- Add JOYPASTE BISCOTTO PREMIUM to the base mixture, mix with an immersion mixer and whisk.
- Decorate with chopped pistachios.

## FINAL COMPOSITION

- Decorate the ice cream with GLUTEN FREE JOYCREAM CHOCOBISCOTTO.

**irca**  
GROUP

Extraordinary  
made simple.