



BITE ALPRO

👤 Advanced level



RECIPE CREATED BY:

Laura Di Modugno
Gelato Maker

GELATO PREPARATION USED PISTACCHIO 100%

[KIT GELATO ALPRO](#)

[KIT GELATO ALPRO](#)

[JOYPASTE PISTACCHIO 100%](#)

2l
750g
300g

Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro. Add Joypaste PISTACCHIO 100% and let it rest for 30 minutes. Put in the blast chiller.

GELATO PREPARATION USED JOYPASTE NOCCIOLA

[JOYLIFE VEGAN PRO](#)

[JOYLIFE VEGAN PRO](#)

[JOYPASTE NOCCIOLA ITALIA](#)

2l
750g
300g

Mix 2L of Alpro Barista Avena For Professional with 750g Joylife Vegan Pro. Add Joypaste NOCCIOLA and let it rest for 30 minutes. Put in the blast chiller.

BITE CREATION

[JOYCREAM BITTER VEGAN](#)

qb

In a silicon moulds put inside half gelato and in the middle put JOYCREAM BITTER VEGAN. Close with other gelato and put in blast chiller.



Extraordinary
made simple.

FINAL COMPOSITION

JOYCOUVERTURE EXTRA CHOC DARK

- qb Remove it from the moulds and cover with JOYCOUVERTURE EXTRA CHOC DARK, heated previously at 35°.



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