



BUENISSIMO JOYQUICK BIANCO

chef Basic level

White chocolate and hazelnut ice cream with a variety of wafers

BASE MIXTURE PREPARATION

INGREDIENTS

JOYQUICK WHITE CHOCOLATE

full-fat milk (3,5% fat)

JOYPASTE NOCCIOLA PREMIUM

PREPARATION

1.200g Add **JOYQUICK WHITE CHOCOLATE** to hot milk.

3.000g Mix and add **JOYPASTE HAZELNUT PREMIUM**.

125g Mix with a hand blender and put it in the batch freezer.

INGREDIENTS

JOYCREAM WAFERNUT CLAIR

JOYCOUVERTURE EXTRA CHOC WHITE

PREPARATION

qb Variegate with **JOYCREAM WAFERNUT CLAIR** and **JOYCOUVERTURE**

qb **EXTRA CHOC WHITE**.

qb Decorate with bits of wafer.